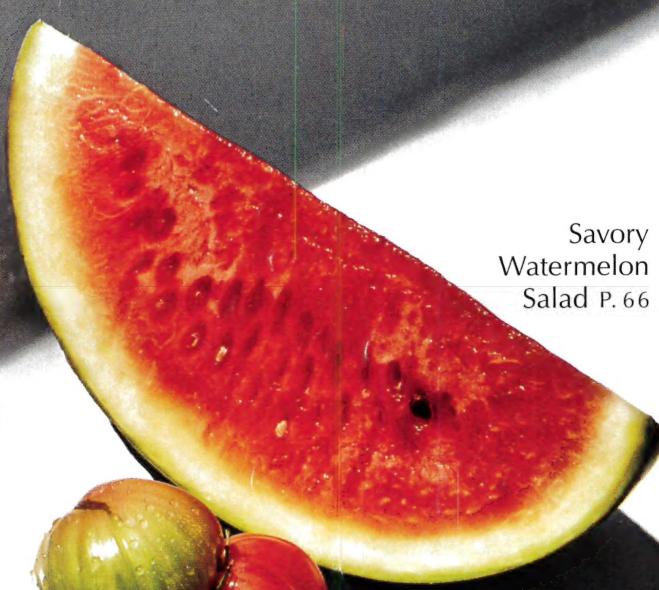


THE SIMPLE ISSUE

bon appétit

Simplify Your Summer

Start with the best
ingredients and follow
our 37 easy recipes



Savory
Watermelon
Salad P. 66

Tomato Toast
with Garlic
Mayo P. 90



Rice Noodle Pomodoro
with Basil P. 84



AUGUST 2018 ISSUE #450

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TRAVEL PICK

CHARLESTON'S ENDLESS WELCOME

unforgettable HOSPITALITY

The pulse of life in **Charleston, South Carolina** has always been connected to the kitchen, so it's no surprise that many of the area's top hotels extend their dedication for hospitality to the farm, sea and table.

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♦ *Charleston Grill* ♦

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THE DEWBERRY

♦ *Henrietta's* ♦

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HARBOURVIEW INN

♦ *The Rooftop Bar* ♦

Enjoy sweeping 360-degree views of the Holy City as you soak in the sea breeze at the only waterfront hotel on the peninsula.

THE SANCTUARY AT KIAWAH ISLAND GOLF RESORT

♦ *The Ocean Room* ♦

A Forbes Four Star and AAA Four Diamond rated steakhouse set in a seaside mansion.

THE VENDUE

♦ *The Rooftop Bar* ♦

Savor an al fresco lunch at the Rooftop Bar, atop the elegantly renovated 45 guest room boutique inn.

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♦ *Circa 1886* ♦

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WILD DUNES RESORT

♦ *Coastal Provisions* ♦

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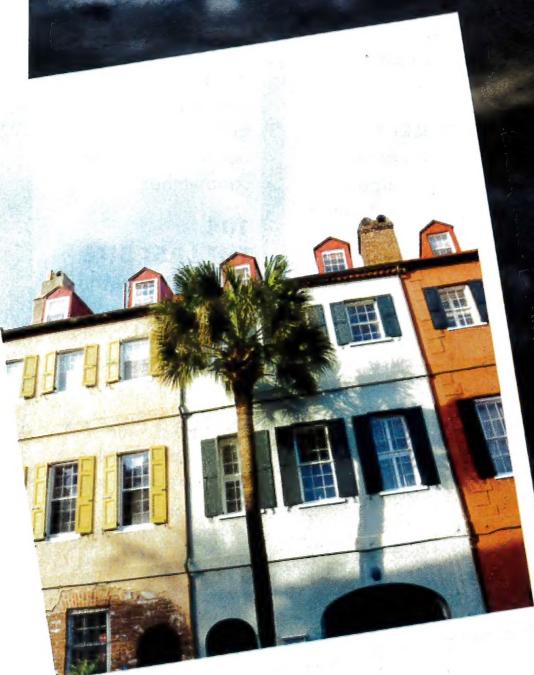
Whether you're searching for the destination's best barbecue, or a traditional dish marinated in the flavors of the Lowcountry, **Charleston, South Carolina** offers a delicious experience for every travel style. Isn't it time you come and taste for yourself?

RODNEY SCOTT

Pitmaster

james beard
—winner—

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august

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BEAT THE HEAT.
WITH A BOTTLE
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our (not so) secret recipe



just sparkling water & real squeezed fruit
yup, that's it.

bon appétit

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Contributors

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Executive Chef **MARY NOLAN**

Branch Offices

(Los Angeles)

MELISSA LEE, Senior Account Director 323.965.3455

ELIZABETH MURPHY, Executive Account Director 323.965.3578

(San Francisco / Pacific Northwest)

RICK GRUBER, Executive Account Director 415.276.5217

(Midwest)

PAMELA QUANDT, VP, Revenue 312.649.3526

ASHLEY CONNOR, Executive Account Director 312.649.3512

JENNA ERNSTER, Executive Account Director 312.649.3549

(Detroit)

ANNE GREEN, Executive Account Director 248.765.9126

(Florida / Southeast/ Caribbean)

PETER M. ZUCKERMAN, Z-Media 305.532.5566

(Southwest)

LEWIS STAFFORD COMPANY, 972.960.2889

(Canada)

DODD MEDIA GROUP, 905.885.0664

(Mexico)

JOHN HILLOCK, 212.286.2035

(Italy)

RULA AL AMAD, +39.02.6558.4327

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call 800-765-9419 (515-243-3273

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L'ORÉAL
PARIS

editor's letter



SIMPLE STATE OF MIND

› “Hey, Carla, how do you make that watermelon drink you mentioned on our podcast?”

This was a couple weeks back, and I wasn’t *talking* to Carla Lalli Music, our food director; I was texting her.

Sure enough, 48 seconds later...

“Purée seedless watermelon, sieve, pinch of salt, chill, serve with lime wedge.”

If all this sounds a little abrupt, well, I’m going to be honest with you: It’s how most of us here at *Bon Appétit* cook. At least during the month of August, when we (hopefully) escape to a farmers’ market to get what looks good and then spend as little time as possible in the kitchen. It’s cooking without cooking.

And it’s this mind-set that inspired the Simple Issue and, in particular, our “How Chefs Do Simple” pages, where we texted some of our favorite pros to ask how they cook when they’re at home. (Turn to pages 65, 75, and 83 to see what I’m talking about.) What we got back were rapid-fire answers, promising high degrees of flavor minus the high degree of difficulty.

Personally, I’m always looking to cook this way. I’m more interested in ideas than in recipes, if that makes sense. I look at our feature titled “Your Fruit Salad Needs Salt” (page 66) and suddenly my mind is unlocked. Don’t make a fruit salad—make a salad with fruit. Once you grasp a concept, you become the boss;

you’re not beholden to a recipe. So while I love the sound of that watermelon salad with peanuts, basil, and fish sauce, I’m already thinking that I might riff on it with ripe cantaloupe, pistachios, fresh mint, vinaigrette, and sea salt. Why not?

And how about our story “Dinner Is a Meal Best Served Cold” (page 58)? I can’t tell you how many times I’ve been that guy standing over a fiery grill, sweat dripping from my forehead, while my guests lounge about laughing and drinking. Why shouldn’t I grill *before* my friends arrive? It’s summer after all, and the last thing anyone needs is a piping hot meal.

Ultimately, simplifying your summer cooking game isn’t about following simpler recipes—it’s about changing the way you think. It’s about subbing quick-cooking and, frankly, less-filling rice noodles (page 84) for your usual ziti or linguine. It’s about knowing that when it comes to dessert, *not* baking a pie is the pro move (page 94).

And yes, I will be making Carla’s watermelon cooler. But in the spirit of riffing, I can see some vodka, straight from my freezer, finding its way into the mix. I’m sure she’ll understand. ■

ADAM RAPORT
editor in chief



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for Samsung Chef Collection appliances.

starters

1

Welcome to the Tropics

Pour one out for the Age of Serious Cocktails. Elegant coupes have given way to gaudy scorpion bowls, bartenders are ditching speakeasy-style suspenders in favor of awesomely ostentatious Hawaiian shirts, and drinks are less likely to be infused with essence of fir than with a glug of Coco López. And we say: Can I get another mai tai? Join us at the new tropical restaurants and bars bringing happiness back to happy hour.



What to
Eat, Drink,
and Buy
This Month

Bring the Tropics Home

➡ Some advice from the pros on making any day feel like vacation

BURNING QUESTION

Does This Shirt Make Me Look Like Tom Selleck?

"Pick your Hawaiian shirt like you would your favorite pair of jeans. Tight or baggy? Vibrant or faded? I prefer mine loose-fitting with a wrinkled collar, good color, and a bold print, soft and worn-in as if I stole it off Magnum P.I.'s back.

For the Pool Burger squad, we source an array of old and new Hawaiian shirts. Big ups to Two Palms out of Honolulu!"

—RYAN SMITH, CREATIVE DIRECTOR, MCGUIRE MOORMAN HOSPITALITY, AUSTIN



BUY THIS RUM

"The thing I love about Plantation Pineapple Stiggins' Fancy Rum (\$35) is that you get a nice pineapple flavor, but it's not overly sweet or artificial. I'll use it in place of white or aged rum in a daiquiri or swap it in for brandy in a summer sangria. You can make almost any drink more tiki-ish." —BIRK GRUDEM, HAI HAI, MINNEAPOLIS



HAVE A DANCE PARTY

"We're not in a tropical place here. We had a really intense winter. To keep up our energy, we'll have a group dance session to get that warmth, that rhythm. When we first opened, we played Rihanna's Anti album every single day before service in its entirety just to get amped up."

—CARLA PEREZ-GALLARDO AND HANNAH BLACK, LIL' DEB'S OASIS, HUDSON, NY



WHAT WE'RE DRINKING

All the Pineapple

➡ "This is our riff on the Jungle Bird, a classic tiki drink. The bitter flavors in the Aperol are a good balance to the sweetness. It definitely benefits from pineapple wedges or pineapple leaves for garnish. Or stick as many swizzle sticks or colorful straws as you have in there."

—ALEX HOLDER,
POOL BURGER,
AUSTIN

Bird of Paradise

Combine $\frac{1}{2}$ cup sugar and $\frac{1}{4}$ cup water in a jar, cover, and shake until sugar is dissolved to make the simple syrup. Combine 1 oz. Aperol, 1 oz. overproof rum, 1 oz. pineapple juice, $\frac{1}{2}$ oz. fresh lime juice, and $\frac{1}{4}$ oz. simple syrup in a cocktail shaker filled with ice. Cover and shake vigorously for 30 seconds. Strain into a glass filled to the brim with crushed ice; garnish with pineapple leaves or a pineapple wedge if desired. Makes 1

NEW



RISE THEN SHINE



*Compared to one pod of Starbucks® K-Cup® black coffee.

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Boozy Bowl Etiquette 101

Unless you're fresh out of college, it's likely been a while since you plunged straw first into a scorpion bowl. Bartenders are out to change that with tongue-in-cheek large-format drinks. Here are their rules for basking in the joy of one.

LIVE A LITTLE

Does the idea of sucking from a twisty straw make you cringe? "Steer into the skid and embrace it," says Owen Thomson of D.C.'s Archipelago. "Ninety-nine percent of the time people will look at your drink with jealousy. People usually see someone's flashy bowl on fire and say, 'I don't even need the menu—just give me that.'"

CONSULT THE PROFESSIONALS

These drinks can be deceptively alcoholic. "Ask about ABV [alcohol by volume]," says Chris Elford of Navy Strength in Seattle. "Some people are trying to get their swerve on; some just want to enjoy the night."

LOOK BUT DON'T TOUCH

"I have to tell people not to touch or drink the dry ice, which seems like common sense, but all of my bartenders have to say it," says Brian Miller of The Polynesian in NYC. "To paraphrase the Jeff Goldblum character in *Jurassic Park*, 'Just because you can, doesn't mean you should.'" —JESSE SPARKS

Co-owner Justin Olsen's rule of thumb: at least one garnish per person.

Check your local party store for colorful straws and other decorations.

Flower garnishes tend to double as 'grammable hair accessories.'

The John the Beachcomber blends three rums, grenadine, pineapple, allspice dram, and lime.

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Get the Look

► Boutique ceramists and major retailers are taking a cue from bars and embracing the tropic vibe too. We found the glasses, coasters, and more that'll give your next cocktail party a strong hint of palm tree



PALM PRINT COASTERS

\$20 for set of four; potterybarn.com



TEAK FLAMINGO PICKS

\$16 for set of four; westelm.com



SMALL PIÑA GLASS

\$52; andrewiannazzi.com



MIKATA CHEESE KNIVES

\$36 for set of three; anthropologie.com



XL TERRACOTTA OVAL VASE

\$850; oroborostore.com



PALM PRINT SALAD PLATE

\$34 for set of four; potterybarn.com



MICHEALS FRUIT BOWL

\$34; wayfair.com



BRASS BOTTLE OPENERS

\$10 each; westelm.com



COWBOY TUMBLER

\$50; stefaniebessman.com



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WHAT'S HOT NOW

Get the dish on the most adventurous getaways—the best resorts and hotels around the world, selected by Condé Nast Traveler editors in the annual Hot List edition.



EVERY YEAR, CONDÉ NAST TRAVELER unveils its "Hot List"—a menu of the world's best hotels and resorts. Editors scour more than 60 countries to find their favorite new hotel openings, their predictions for ones that will become iconic, and the best resorts to help you rethink how you want to live and explore the world. There is something for every travel taste—whether you are looking for places frequented by the locals, private island oases, nature retreats, popular bustling resorts, or food and drink hubs.

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1—Stunning views of the Pacific Coast Highway from The Sur House Restaurant at Ventana, Big Sur.

2—Guests check in on arrival to the Social House at the exclusive 5-star resort set amid 160 forested acres.

3—Baby carrots with avocado tempura, cashew and carrot romesco, harissa vinaigrette, and pickled fiddlehead ferns from The Sur House.



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STARTERS



Bob's Clam Hut in Kittery, ME, does a strong hustle every summer, feeding Route 1 travelers all the fried goods they've driven so far for. The Hut is staffed mainly by students riding high on the spirit of summer break and lobster rolls. We spoke to Parker Sikora, Colby College student and model employee, on what life is like behind the counter.

—MAGGIE LANGE

- What were you looking for in a summer job?

I joined the team in May 2015. I reached out to a friend who was working at Bob's already. She was actually my prom date her senior year. I said, "Why do you go back to this place every summer?" And she was like, "Come find out."

● How do you deal with the seafood smell?

There's a tradition we have when an employee leaves the Hut for the last time: We take a video of them tossing their shoes in the dumpster, because the floor gets so clammy with juice and flour for breading.

- Any daily strategies for dealing with the funk?

It's tough. It's fresh seafood; you can smell it. We change our gloves often. But in my experience, I find flour everywhere. In my socks, on my back, in my hair. That was something I didn't expect. You never know where you're going to find flour.

● What do you eat on the job?

Q: What do you eat on the job?
A: There's a joke: No one eats seafood on break. We go for a chicken salad, we go for a grilled cheese, we go for a burger.

● Favorite seafood prep task?

Favorite seafood prep task: Portioning! Going through and separating lobster meat. It feels good to make sure every lobster roll has a claw and tail. Having eaten a fair share of lobster rolls myself, I know that's what I like to see. There are some tasks that are more hands-on. Cutting the calamari is really unpopular with people who don't like calamari.

- What do you do with all the clamshells?

clamshells?
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to know about
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a clam shack

ASK AN EXPERT

Why the Crocs?

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Alex White, Pure Leaf Tea Master

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Pure Leaf.
Our Thing is Tea.

3

CBD and Chill

You know it's not pot, but you don't know much else about it. Let us explain

BY MARTINE THOMPSON

It's not often that your fashion friends and arthritic grandfather get obsessed with the same thing, but suddenly everyone we know is talking up CBD, a.k.a. cannabidiol. The chemical component found in marijuana and hemp is non-psychoactive—in other words, it won't get you high—but still delivers the relaxing sensation that pot is known for. And that's why it's showing up, oh, everywhere, from face serums to organic chocolates.

THE
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CBD, MEET FDA

Cannabis has long been used for treatment, from 19th-century tales of Queen Victoria using CBD-rich tinctures for cramps to a controversial 2012 case in which a five-year-old was treated for seizures with CBD oil.



FAST-FORWARD TO TODAY

The Food and Drug Administration unanimously voted to recommend approval of Epidiolex in April—the first-ever prescription CBD medicine, which would be used to treat severe forms of epilepsy.

OUTSIDE THE KITCHEN

The cult extends to beauty and beyond. A sample of the CBD offerings on Miss Grass, a site for women weed enthusiasts:

- | | |
|----------------------|-----------------------------|
| ● Lip balm | ● Pain-relief cooling stick |
| ● Facial serum | ● Coconut oil soap |
| ● Body oil | ● Bug spray |
| ● Pet blend tincture | ● Turmeric tincture |
| ● Lubricant | |

LEARN YOUR INITIALS

Distinguishing between marijuana's best-known chemical compounds

THC

Also known as tetrahydrocannabinol, this is the psychoactive compound responsible for getting you high.

CBD

Cannabidiol is thought to relieve inflammation, pain, anxiety, and physical tension and deliver a sense of chill.



IS IT LEGAL?

The short answer: It's complicated. Thanks to varying interpretations of the Agricultural Act of 2014, it boils down to whom you ask. Most aficionados, advocates, and retailers say that **CBD products derived from hemp are okay to use, buy, and sell**. But the

Drug Enforcement Administration technically considers the compound illegal. It's unlikely anyone will knock at your door because you add a bit of CBD oil to your smoothie, but it's best to know your state's laws.

CHEFS LOVE IT TOO

"I'll use CBD salt on my legs after a bike ride; the other day I had a delicious CBD lemonade. It's given me a natural way of dealing with pain, anxiety, and stress."

—CHRIS COSENTINO,
ACACIA HOUSE, ST. HELENA, CA

AS SEEN IN...



Snow cones
Gracias Madre,
West Hollywood, CA



Chocolate truffles
Monarch & the Milkweed,
Burlington, VT



Purple Rain aquavit cocktail
Madison, San Diego

NOT YOUR DORM ROOM EDIBLES

It wasn't that long ago that "edibles" meant amateur brownies of questionable dosage or something packaged with a big green hemp leaf on it. Who would've guessed that now we'd be savoring—literally—edibles as chic as they are delicious. Consider the organic peanut butter and jelly dark chocolate bars from Leif Goods or **Lord Jones' vibrant gumdrops** flavored with "European fruit essences" and sold in jewel-box-like packaging.



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Thin Is (Finally) In

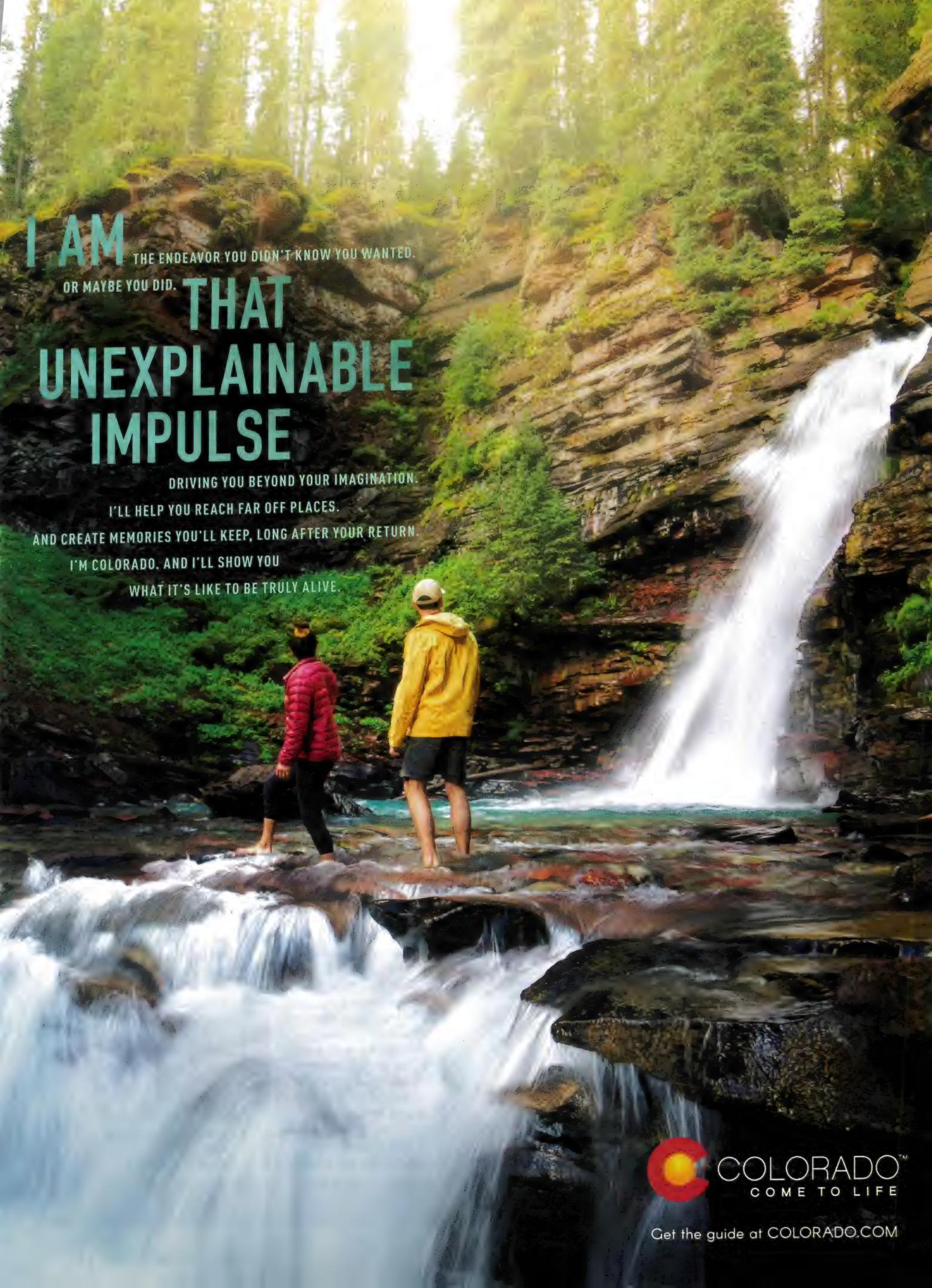
We're living in a golden age of griddled, unfussy burgers. What took so long?

BY GEORGE MOTZ

► Do you remember that decade of chef-driven burgers, with thick patties showered in toppings no one asked for, like shaved truffles or blue cheese? As someone who's spent years (and four books and a TV show) traveling the country researching burgers, I'm very familiar with this "gourmet" stage. Which is why I couldn't be happier about the return of a more traditional thin burger. At Little Jack's Tavern in Charleston, SC, a charred patty is blanketed with American cheese and cradled by a squishy sesame bun. The *Washington Post* lovingly called the iteration at D.C.'s Little Pearl—cheddar, butter lettuce—"pretty much everything a

Big Mac aspires to be." Emily in NYC, which rode to fame on its super-thick burger with cornichons, now serves two 3.5-oz. griddled patties with...pickles at sister spot Emmy Squared. "With two patties you get four caramelized sides," chef Matt Hyland says, and as you can imagine, that means more flavor. Sure, there are house-made buns here, dry-aged strip loin there, but these burgers have DNA that can be traced to the simple ones I've eaten in 100-year-old joints across the country. If it ain't broke, don't fix it.

George Motz is the author of *Hamburger America*.



I AM THE ENDEAVOR YOU DIDN'T KNOW YOU WANTED. OR MAYBE YOU DID. THAT UNEXPLAINABLE IMPULSE

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From mythic Aztec cure-all to Texas cult favorite to...Coca-Cola product.

② POLAR

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③ THE MOUNTAIN VALLEY

Making Arkansas cool again.

④ ORIGINAL NEW YORK SELTZER

An old-school classic redesigned for 2018.

⑤ FOUND

With love from Bondi Beach.

⑥ ANTIPODES

Looks like bougie bodywash, tastes so fresh and so clean.

5

Sparkle On, You Crazy Diamonds

► I believe a wise man once asked, "Still or sparkling?" And the rest of us flittered our fingernails against the table and replied, "Ooh, sparkling!" Now look where we are. There are more varieties of sparkling water than there are elements in the periodic table.

Twitter wars have erupted over the best brands to consume. Taste-offs have been held in kitchens and offices across America. Bubble

size, receptacle design, types of fruit flavorings and how to say them in French: All of this matters now, in ways that only future historians will be able to explain.

But if 2017 was all about LaCroix and Topo Chico, 2018 will go down as the year we moved far, far beyond the binary. We're talking small-batch, artisanally flavored, hyper-regional H₂O's hailing from every corner of our country and beyond. In Austin, at least five local brands contend for the carbonated crown. One is filtered through Texas limestone; another one is made of ozone-sanitized rainwater (sorry, "cloud juice").

Look, we see that this is an addiction. But there is solace to be found in the fact that we are really, really hydrated right now.

—HILARY CADIGAN



NEED HELP TAKING OFF EXCESS WEIGHT AND KEEPING IT OFF?

Along with a reduced-calorie meal plan and increased physical activity, **FDA-approved Saxenda® can help you lose weight and keep it off.**

• **Some people lost 2.5 times more weight with Saxenda® vs placebo** (17.3 lb vs 7 lb) in a medical study. Study participants had an average starting weight of 234 lb and an average body mass index (BMI) of 38^a

• **Weight loss was maintained with Saxenda®** in another 1-year medical study,^{b,c} in which 8 out of 10 people were able to lose 5% or more of their weight within 4 to 12 weeks with a low-calorie meal plan and increased physical activity. In addition, at the end of this study, on average, people who were on Saxenda® were able to achieve an additional 6.8% weight loss vs placebo (0.0%)

^aThese results were from a 56-week trial of adults with excess weight (BMI ≥27) with at least 1 weight-related condition, or obesity (BMI ≥30), not including patients with type 2 diabetes. On average, there were 27% of people on Saxenda® and 34% on placebo who did not complete the studies. In the study, 62% of patients on Saxenda® lost ≥5% body weight (34%, placebo) and 34% lost ≥10% body weight (15%, placebo). Significant weight loss was evaluated only at 56 weeks, as per study design.

^bA 56-week trial of adults with excess weight (BMI ≥27) with at least 1 weight-related condition, or obesity (BMI ≥30), not including patients with type 2 diabetes. This study was designed to measure weight loss (beginning to end of trial), ability to keep weight off (didn't gain >0.5%), and those who achieved ≥5% weight loss.

^cResults may not reflect those expected in the general population.

Ask your health care professional about Saxenda® and learn more at Saxenda.com

What is Saxenda®?

Saxenda® (liraglutide) injection 3 mg is an injectable prescription medicine that may help some adults with excess weight (BMI ≥27) who also have weight-related medical problems or obesity (BMI ≥30) lose weight and keep the weight off. Saxenda® should be used with a reduced-calorie meal plan and increased physical activity.

- Saxenda® is not for the treatment of type 2 diabetes
- Saxenda® and Victoza® have the same active ingredient, liraglutide, and should not be used together
- Saxenda® should not be used with other GLP-1 receptor agonist medicines
- Saxenda® and insulin should not be used together
- It is not known if Saxenda® is safe and effective when taken with other prescription, over-the-counter, or herbal weight-loss products
- It is not known if Saxenda® changes your risk of heart problems or stroke or of death due to heart problems or stroke
- It is not known if Saxenda® can be used safely in people who have had pancreatitis
- It is not known if Saxenda® is safe and effective in children under 18 years of age. Saxenda® is not recommended for use in children

Important Safety Information

What is the most important information I should know about Saxenda®?

Serious side effects may happen in people who take Saxenda®, including:

Possible thyroid tumors, including cancer. Tell your health care professional if you get a lump or swelling in your neck, hoarseness, trouble swallowing, or shortness of breath. These may be symptoms of thyroid cancer. In studies with rats and mice, Saxenda® and medicines that work like Saxenda® caused thyroid tumors, including thyroid cancer. It is not known if Saxenda® will cause thyroid tumors or a type of thyroid cancer called medullary thyroid carcinoma (MTC) in people.

Do not use Saxenda® if you or any of your family have ever had MTC, or if you have an endocrine system condition called Multiple Endocrine Neoplasia syndrome type 2 (MEN 2).

Who should not use Saxenda®?

Do not use Saxenda® if:

- you or any of your family have a history of MTC
- you have MEN 2. This is a disease where people have tumors in more than one gland in their body
- you are allergic to liraglutide or any of the ingredients in Saxenda®. Symptoms of a serious allergic reaction may include: swelling of your face, lips, tongue, or throat; fainting or feeling dizzy, very rapid heartbeat, problems breathing or swallowing, and severe rash or itching

Talk with your health care provider if you are not sure if you are pregnant or planning to become pregnant. Saxenda® may harm your unborn baby.

Before taking Saxenda®, tell your health care provider about all of your medical conditions, including if you:

- have any of the conditions listed in the section "What is the most important information I should know about Saxenda®?"
- are taking certain medications called GLP-1 receptor agonists
- are allergic to liraglutide or any of the other ingredients in Saxenda®
- have severe problems with your stomach, such as slowed emptying of your stomach (gastroparesis) or problems with digesting food
- have or have had problems with your pancreas, kidneys or liver
- have or have had depression or suicidal thoughts
- are pregnant or plan to become pregnant. Saxenda® may harm your unborn baby.

Tell your health care provider if you become pregnant while taking Saxenda®. If you are pregnant you should stop using Saxenda®.

• are breastfeeding or plan to breastfeed. It is not known if Saxenda® passes into your breast milk. You and your health care provider should decide if you will take Saxenda® or breastfeed. You should not do both without talking with your healthcare provider first.

Please see brief summary of information about Saxenda® on adjacent page.

If you would like more information, please speak to your health care professional. You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.



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Saxenda®
liraglutide injection 3mg

<p>Saxenda® liraglutide injection 3mg</p> <p>Brief Summary of Information about Saxenda® (liraglutide) injection 3 mg</p>	<ul style="list-style-type: none"> If you take too much Saxenda®, call your healthcare provider right away. Too much Saxenda® may cause severe nausea and vomiting. Never share your Saxenda® pen or needles with another person. You may give an infection to them, or get an infection from them. 												
<p>Rx Only</p> <p>This information is not comprehensive. How to get more information:</p> <ul style="list-style-type: none"> Talk to your healthcare provider or pharmacist Visit www.novo-pi.com/saxenda.pdf to obtain the FDA-approved product labeling Call 1-844-363-4448 	<p>What are the possible side effects of Saxenda®?</p> <ul style="list-style-type: none"> Saxenda® may cause serious side effects, including: possible thyroid tumors, including cancer. See "What is the most important information I should know about Saxenda®?" Inflammation of the pancreas (pancreatitis). Stop using Saxenda® and call your healthcare provider right away if you have severe pain in your stomach area (abdomen) that will not go away, with or without vomiting. You may feel the pain from your abdomen to your back. Gallbladder problems. Saxenda® may cause gallbladder problems including gallstones. Some gallbladder problems need surgery. Call your healthcare provider if you have any of the following symptoms: <ul style="list-style-type: none"> pain in your upper stomach (abdomen) fever yellowing of your skin or eyes (jaundice) clay-colored stools 												
<p>What is the most important information I should know about Saxenda®?</p> <p>Serious side effects may happen in people who take Saxenda®, including:</p> <p>Possible thyroid tumors, including cancer. Tell your healthcare provider if you get a lump or swelling in your neck, hoarseness, trouble swallowing, or shortness of breath. These may be symptoms of thyroid cancer. In studies with rats and mice, Saxenda® and medicines that work like Saxenda® caused thyroid tumors, including thyroid cancer. It is not known if Saxenda® will cause thyroid tumors or a type of thyroid cancer called medullary thyroid carcinoma (MTC) in people.</p> <p>Do not use Saxenda® if you or any of your family have ever had a type of thyroid cancer called medullary thyroid carcinoma (MTC), or if you have an endocrine system condition called Multiple Endocrine Neoplasia syndrome type 2 (MEN 2).</p>	<p>What is Saxenda®?</p> <p>Saxenda® is an injectable prescription medicine that may help some obese or overweight adults who also have weight related medical problems lose weight and keep the weight off.</p> <ul style="list-style-type: none"> Saxenda® should be used with a reduced calorie diet and increased physical activity. Saxenda® is not for the treatment of type 2 diabetes mellitus. Saxenda® and Victoza® have the same active ingredient, liraglutide. Saxenda® and Victoza® should not be used together. Saxenda® should not be used with other GLP-1 receptor agonist medicines. Saxenda® and insulin should not be used together. It is not known if Saxenda® is safe and effective when taken with other prescription, over-the-counter, or herbal weight loss products. It is not known if Saxenda® changes your risk of heart problems or stroke or of death due to heart problems or stroke. It is not known if Saxenda® can be used safely in people who have had pancreatitis. It is not known if Saxenda® is safe and effective in children under 18 years of age. Saxenda® is not recommended for use in children. 												
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<p>Before taking Saxenda®, tell your healthcare provider about all of your medical conditions, including if you:</p> <ul style="list-style-type: none"> have any of the conditions listed in the section "What is the most important information I should know about Saxenda®?" are taking certain medications called GLP-1 receptor agonists. are allergic to liraglutide or any of the other ingredients in Saxenda®. have severe problems with your stomach, such as slowed emptying of your stomach (gastroparesis) or problems with digesting food. have or have had problems with your pancreas, kidneys or liver. have or have had depression or suicidal thoughts. are pregnant or plan to become pregnant. Saxenda® may harm your unborn baby. Tell your healthcare provider if you become pregnant while taking Saxenda®. If you are pregnant you should stop using Saxenda®. are breastfeeding or plan to breastfeed. It is not known if Saxenda® passes into your breast milk. You and your healthcare provider should decide if you will take Saxenda® or breastfeed. You should not do both without talking with your healthcare provider first. <p>Tell your healthcare provider about all the medicines you take including prescription and over-the-counter medicines, vitamins, and herbal supplements. Saxenda® slows stomach emptying and can affect medicines that need to pass through the stomach quickly. Saxenda® may affect the way some medicines work and some other medicines may affect the way Saxenda® works. Tell your healthcare provider if you take diabetes medicines, especially sulfonylurea medicines or insulin.</p>	<p>increased heart rate. Saxenda® can increase your heart rate while you are at rest. Your healthcare provider should check your heart rate while you take Saxenda®. Tell your healthcare provider if you feel your heart racing or pounding in your chest and it lasts for several minutes when taking Saxenda®.</p> <p>Kidney problems (kidney failure). Saxenda® may cause nausea, vomiting or diarrhea leading to loss of fluids (dehydration). Dehydration may cause kidney failure which can lead to the need for dialysis. This can happen in people who have never had kidney problems before. Drinking plenty of fluids may reduce your chance of dehydration.</p> <p>Talk to your healthcare provider right away if you have nausea, vomiting, or diarrhea that does not go away, or if you cannot drink liquids by mouth.</p>												
<p>serious allergic reactions. Serious allergic reactions can happen with Saxenda®. Stop using Saxenda®, and get medical help right away if you have any symptoms of a serious allergic reaction. See "Who should not use Saxenda®".</p> <p>depression or thoughts of suicide. You should pay attention to any mental changes, especially sudden changes, in your mood, behaviors, thoughts, or feelings. Call your healthcare provider right away if you have any mental changes that are new, worse, or worry you.</p>	<p>The most common side effects of Saxenda® include:</p> <table border="0"> <tr> <td>• nausea</td> <td>• headache</td> <td>• decreased appetite</td> </tr> <tr> <td>• dizziness</td> <td>• diarrhea</td> <td>• vomiting</td> </tr> <tr> <td>• stomach pain</td> <td>• constipation</td> <td>• upset stomach</td> </tr> <tr> <td>• tiredness</td> <td>• change in enzyme (lipase) levels in your blood</td> <td>• low blood sugar (hypoglycemia)</td> </tr> </table> <p>Nausea is most common when first starting Saxenda®, but decreases over time in most people as their body gets used to the medicine.</p>	• nausea	• headache	• decreased appetite	• dizziness	• diarrhea	• vomiting	• stomach pain	• constipation	• upset stomach	• tiredness	• change in enzyme (lipase) levels in your blood	• low blood sugar (hypoglycemia)
• nausea	• headache	• decreased appetite											
• dizziness	• diarrhea	• vomiting											
• stomach pain	• constipation	• upset stomach											
• tiredness	• change in enzyme (lipase) levels in your blood	• low blood sugar (hypoglycemia)											
<p>Tell your healthcare provider if you have any side effect that bothers you or that does not go away.</p> <p>These are not all the possible side effects of Saxenda®. Call your doctor for medical advice about side effects. You may report side effects to FDA at 1-800-FDA-1088.</p> <p>Keep your Saxenda® pen, pen needles, and all medicines out of the reach of children.</p>	<p>For more information, go to saxenda.com or call 1-844-363-4448.</p> <p>Manufactured by: Novo Nordisk A/S, DK-2880 Bagsvaerd, Denmark</p> <p>More detailed information is available upon request.</p> <p>Available by prescription only.</p> <p>For information about Saxenda® contact: Novo Nordisk Inc. 800 Scudders Mill Road, Plainsboro, NJ 08536 1-844-363-4448</p> <p><i>Saxenda® and Victoza® are registered trademarks of Novo Nordisk A/S.</i></p> <p>PATENT Information: http://novonordisk-us.com/patients/products/product-patents.html</p>												

Revised: SEPTEMBER 2016, VERSION 2

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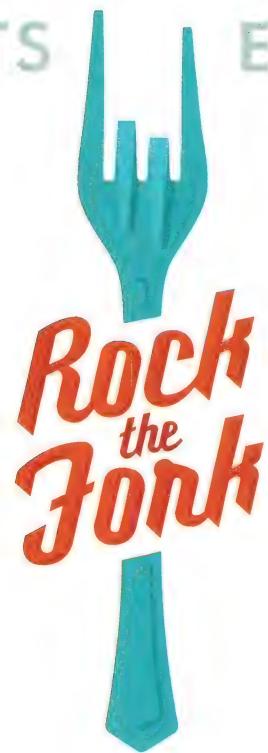
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kitchen

MENU IDEAS

Dinner Tonight

by CLAIRE SAFFITZ

→ Late summer is all about maximizing those lingering warm nights outside and minimizing the time I spend in the kitchen. Thankfully the current abundance of fresh produce (more on that in our farmers' market guide, p. 70) makes it easy to get dinner on the table in record time, from a tomato-heavy Cobb with a warm bacon vinaigrette to these grilled pork chops with plums (turn to p. 36 for the recipe).



COOK'S NOTES ¹Coating the cod with flour before cooking prevents the flaky fillets from tearing; any bits left in the pan will give body to the clam mixture you'll make in a minute. ²Littlenecks can vary in size; larger ones will yield a brothier sauce. ³You might notice we don't ask you to season the sauce. It's intentional: All that clam liquid is plenty salty.

One-Pan Wonder

Who says clam sauce is only good for pasta? Not this buttery corn-studded dish

Skillet Cod, Clams, and Corn with Parsley

4 SERVINGS 1 lb. skinless cod fillet, cut into 4 pieces, patted dry; Kosher salt, freshly ground pepper; 1/3 cup all-purpose flour; 4 Tbsp. extra-virgin olive oil, divided; 1 large shallot, finely chopped; 1/3 cup dry white wine; 12 littleneck clams, scrubbed; 2 medium ears of corn, kernels cut from cobs (1-1/4 cups)

3 Tbsp. unsalted butter, cut into pieces
1/4 cup chopped parsley
Lemon wedges (for serving)

Season cod all over with salt and pepper. Sprinkle flour over a large plate and, working one at a time, press side of fillet where skin used to be into flour to thoroughly coat. ¹Tap off excess and set on a platter, flour side up.

Heat 2 Tbsp. oil in a large nonstick skillet with a tight-fitting lid over medium. Cook cod, floured side down, shaking skillet occasionally to prevent sticking, until flesh is opaque and starting to flake around the sides and underside is golden brown, 5–7 minutes. Carefully turn cod over and reduce heat to low. Cook until cooked all the way through (flesh should be completely opaque),

about 2 minutes (thinner pieces may go more quickly). Place on platter, golden side up; take care not to break up the delicate fillets.

Turn heat back up to medium, pour remaining 2 Tbsp. oil into skillet, and cook shallot, stirring often, until tender and golden, about 2 minutes. Add wine; cook until almost completely evaporated, about 1 minute. Add clams and cover skillet. Cook until clams open, ²about 5 minutes (some clams might take a few minutes longer). Uncover skillet and transfer clams, discarding any that didn't open, to platter with cod.

Reduce heat to low and add corn and butter to skillet. Cook, stirring, until butter is melted, sauce is thick and glossy, ³and corn is tender, about 3 minutes. Spoon corn mixture over fish and clams. Top with parsley; squeeze lemon wedges over.

Keep the cod's skinny tail end from overcooking with our trick in Prep School, p. 100.



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An Ode To Mayo



I am a legendary sandwich, though my name is a lie.
"Bacon, lettuce, tomato," sure; but, mayo, you are my vital piece.
A few good swipes is all I need, the perfect partner for my toasted bread.
Only then would I be ready to become summer's classic sandwich.
The snap of fresh lettuce, the tang of red, ripe tomato,
The crunch of crispy bacon, all complemented by your creaminess.
I now declare myself BLTM: "Bacon, lettuce, tomato, mayo,"
So you, my dear mayo, get your proper due as the sandwich savior.

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COOK'S NOTES ¹We love how the warm dressing clings to tangles of frisée, but any crunchy lettuce like romaine or endive would be great. ²Choose tomatoes that feel heavy for their size. As long as they're ripe, any type will work. ³Streaming oil into the already-fatty bacon mixture might cause the vinaigrette to break, but don't fret! It'll still be totally delicious.

Best Dressed

Step one: Crisp bacon. Step two: Turn bacon fat into an addictive warm vinaigrette. Boom

Chicken Cobb Salad

4 SERVINGS

- 6 large eggs, room temperature
- 4 oz. bacon (about 4 slices)
- 2 Tbsp. sherry vinegar or red wine vinegar
- 1 Tbsp. Dijon mustard
- 1 tsp. sugar
- ¼ cup extra-virgin olive oil
- Kosher salt, freshly ground pepper
- 8 cups coarsely torn frisée¹
- ½ rotisserie chicken, meat pulled from bones and shredded (about 2 cups)
- 2 large beefsteak and/or heirloom tomatoes,² cut into wedges
- 1 ripe avocado, quartered

Bring 8 cups water to a boil in a large saucepan. Gently lower eggs into water and boil 7 minutes for medium-set yolks. Immediately transfer eggs to a medium bowl of ice water and chill until cold, about 5 minutes. Peel eggs under running water; set aside.

Place bacon in a dry medium skillet and set over medium-low heat. Cook, turning occasionally, until brown and crisp, 8–10 minutes. Transfer to paper towels and let drain.

Add vinegar, mustard, sugar, and 1 Tbsp. water to rendered fat in skillet and whisk until smooth and emulsified. Gradually stream in oil, whisking constantly until a thick dressing forms;³ season with salt and pepper.

Arrange frisée on a large platter and season with salt and pepper. Drizzle about half of warm dressing over. Cut eggs in half and arrange over frisée along with shredded chicken, tomato wedges, avocado, and bacon (break up bacon if desired). Season salad with salt and pepper and drizzle remaining dressing over.



COOK'S NOTES ¹If you like feta, you should get to know Halloumi, a Cypriot cheese sold at Greek markets, specialty food stores, and some supermarkets. Find out more in Prep School, p. 98. ²Smooth, oiled grill grates are insurance against stuck-on cheese. ³Keep a close eye on the plums as they cook; you want them to be soft and just slightly jammy, not mushy.



Plum Job

Bring all your ingredients out to the grill on a baking sheet for easy cleanup later

Grilled Pork Chops with Plums, Halloumi, and Lemon

4 SERVINGS

- 4 Tbsp. extra-virgin olive oil, divided, plus more
- 1 tsp. honey
- 4 bone-in pork rib chops (about 1" thick), patted dry
- Kosher salt, freshly ground pepper
- 4 ripe medium red or black plums (about 1 lb.), halved
- 1 lemon, halved, seeds removed
- 8 oz. Halloumi cheese, ¹sliced into $\frac{1}{2}$ "-thick planks
- 2 Tbsp. torn oregano leaves
- Aleppo-style pepper or crushed red pepper flakes (for serving)

Prepare a grill for medium-high heat; oil grate. ²Combine honey and 2 Tbsp. oil in a large resealable plastic bag. Season pork chops generously with salt and pepper and add to bag. Seal, pressing out air, and massage chops to coat.

Place plums, lemon, and Halloumi on a rimmed baking sheet and drizzle with 2 Tbsp. oil; toss to coat. Season plums and lemon with salt, then season everything with pepper.

Grill pork over medium-high, turning occasionally with tongs and moving around if needed to prevent flare-ups, until an instant-read thermometer inserted into the center (about $\frac{1}{2}$ " from the bone) registers 130°, 6–8 minutes. Transfer to a cutting board and let rest 10 minutes.

Meanwhile, grill plums, lemon (cut side down), and Halloumi, turning plums and cheese once or twice, until grill marks appear and plums start to release their juices, about 4 minutes. ³Transfer plums, lemon, and Halloumi to cutting board with pork and let cool 1 minute. Slice each plum half into 3 wedges and tear Halloumi into 1" pieces.

Cut pork away from bone and slice $\frac{1}{2}$ " thick. Arrange meat on plates; discard bones. Spoon plums and Halloumi around and on top of meat, dividing evenly. Squeeze juice from grilled lemon over; season with more salt and pepper. Top with oregano, sprinkle with some Aleppo-style pepper, and drizzle with a little oil.



THE GREAT TASTE
YOU CRAVE, NATURALLY



NO ARTIFICIAL INGREDIENTS

NO ARTIFICIAL PRESERVATIVES

NO ADDED NITRATES OR NITRITES*



DISCOVER A WORLD OF TASTE

*EXCEPT THOSE NATURALLY OCCURRING IN CELERY JUICE AND SEA SALT.

Add-on maintenance treatment for patients 12 and older with severe eosinophilic asthma.
FASENRA is not used to treat other problems caused by eosinophils and is not used to treat sudden breathing problems.

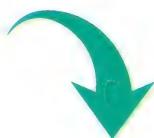


FASENRA is a targeted treatment that is designed to work with your body to target eosinophils, a key cause of severe asthma.

If you're living with asthma that sometimes needs emergency care or oral steroids, it may be eosinophilic asthma.

Targeted FASENRA may help. FASENRA attracts cells in your immune system to break down and remove eosinophils. The mechanism of action of FASENRA in asthma is not fully understood.

FASENRA is clinically proven to:



Reduce the risk of severe asthma attacks



Lower daily oral steroid use



Improve lung function

Your results may vary.

Do not stop taking your other asthma medicines, including corticosteroids, unless instructed to do so by your healthcare provider. The most common side effects of FASENRA include: headache and sore throat. These are not all the possible side effects of FASENRA.

IMPORTANT SAFETY INFORMATION

🚫 Do not receive FASENRA if you are allergic to benralizumab or any of the ingredients in FASENRA.
Do not use to treat sudden breathing problems.

FASENRA may cause serious side effects, including:

❗ • **allergic (hypersensitivity) reactions, including anaphylaxis.** Serious allergic reactions can happen after you get your FASENRA injection. Allergic reactions can sometimes happen hours or days after you get your injection. Tell your healthcare provider or get emergency help right away if you have any of the following symptoms of an allergic reaction:

- swelling of your face, mouth and tongue
- breathing problems
- fainting, dizziness, feeling lightheaded (low blood pressure)
- rash
- hives

Before receiving FASENRA, tell your healthcare provider about all of your medical conditions, including if you:

- are taking oral or inhaled corticosteroid medicines. **Do not** stop taking your corticosteroid medicines unless instructed by your healthcare provider. This may cause other symptoms that were controlled by the corticosteroid medicine to come back.
- have a parasitic (helminth) infection.
- are pregnant or plan to become pregnant. It is not known if FASENRA will harm your unborn baby. Tell your healthcare provider if you become pregnant during your treatment with FASENRA.
- are breastfeeding or plan to breastfeed. It is not known if FASENRA passes into your breast milk. Talk to your healthcare provider about the best way to feed your baby if you receive FASENRA.
- are taking prescription and over-the-counter medicines, vitamins, and herbal supplements.

🚫 Do not stop taking your other asthma medicines unless instructed to do so by your healthcare provider.



TAKE THE FIGHT AGAINST ASTHMA INSIDE.

! **The most common side effects of FASENRA include:** headache and sore throat. These are not all the possible side effects of FASENRA.

APPROVED USE

✓ FASENRA is a prescription medicine used with other asthma medicines for the maintenance treatment of asthma in people 12 years and older whose asthma is not controlled with their current asthma medicines. FASENRA helps prevent severe asthma attacks (exacerbations) and may improve your breathing. Medicines such as FASENRA reduce blood eosinophils. Eosinophils are a type of white blood cell that may contribute to your asthma.

FASENRA is not used to treat other problems caused by eosinophils and is not used to treat sudden breathing problems. Tell your health care provider if your asthma does not get better or if it gets worse after you start treatment with FASENRA.

It is not known if FASENRA is safe and effective in children under 12 years of age.

! You are encouraged to report negative side effects of AstraZeneca prescription drugs by calling **1-800-236-9933**. If you prefer to report these to the FDA, either visit www.FDA.gov/medwatch or call **1-800-FDA-1088**.

! Please see brief summary of full Prescribing Information on following page.

Ask an asthma specialist if FASENRA is right for you or visit FASENRA.com for more information.



Breathtaking Science. Breath-Giving Medicine.

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IMPORTANT INFORMATION ABOUT FASENRA

Read this brief summary carefully before receiving FASENRA for the first time and each time you receive a new dose. There may be new information. This summary does not take the place of talking to your healthcare provider (HCP) about your medical condition or treatment.

What is FASENRA?

FASENRA is a prescription medicine used with other asthma medicines for the maintenance treatment of asthma in people 12 years and older whose asthma is not controlled with their current asthma medicines. When added to other medicines for asthma, FASENRA helps prevent severe asthma attacks (exacerbations) and may improve your breathing. Medicines such as FASENRA reduce blood eosinophils. Eosinophils are a type of white blood cell that may contribute to your asthma.

- FASENRA is not used to treat other problems caused by eosinophils.
- FASENRA is not used to treat sudden breathing problems. Tell your healthcare provider if your asthma does not get better or if it gets worse after you start treatment with FASENRA.

It is not known if FASENRA is safe and effective in children under 12 years of age.

Do not receive FASENRA if you are allergic to benralizumab or any of the ingredients in FASENRA.

Before receiving FASENRA, tell your healthcare provider about all of your medical conditions, including if you:

- are taking oral or inhaled corticosteroid medicines. **Do not** stop taking your corticosteroid medicines unless instructed by your healthcare provider. This may cause other symptoms that were controlled by the corticosteroid medicine to come back
- have a parasitic (helminth) infection
- are pregnant or plan to become pregnant. It is not known if FASENRA will harm your unborn baby. Tell your healthcare provider if you become pregnant during your treatment with FASENRA.
- are breastfeeding or plan to breastfeed. It is not known if FASENRA passes into your breast milk. You and your healthcare provider should decide if you will receive FASENRA and breastfeed. Talk to your healthcare provider about the best way to feed your baby if you receive FASENRA.

Tell your healthcare provider about all the medicines you take, including prescription and over-the-counter medicines, vitamins, and herbal supplements.

For more information, visit **FASENRA.com**
Or call **1-800-236-9933**

Do not stop taking your other asthma medicines unless your healthcare provider tells you to.

How will I receive FASENRA?

A healthcare provider will inject FASENRA under your skin (subcutaneously) every 4 weeks for the first 3 doses, and then every 8 weeks.

What are the possible side effects of FASENRA?

FASENRA may cause serious side effects, including:

- **allergic (hypersensitivity) reactions, including anaphylaxis.** Serious allergic reactions can happen after you get your FASENRA injection. These reactions can sometimes happen hours or days after you get your injection. Tell your healthcare provider or get emergency help right away if you have any of the following symptoms of an allergic reaction:
 - swelling of your face, mouth and tongue
 - breathing problems
 - fainting, dizziness, feeling lightheaded (low blood pressure)
 - rash
 - hives

The most common side effects of FASENRA include headache and sore throat.

These are not all the possible side effects of FASENRA. Call your doctor for medical advice about side effects. You may report side effects to FDA at 1-800-FDA-1088.

What are the ingredients in FASENRA?

Active ingredient: benralizumab

Inactive ingredients: L-histidine, L-histidine hydrochloride monohydrate, polysorbate 20, α,α -trehalose dihydrate, and Water for Injection

The information provided here is not comprehensive. Ask your HCP for additional information about FASENRA. You can also contact the company that makes FASENRA (toll-free) at 1-800-236-9933 or at www.FASENRA.com.

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Manufactured for: AstraZeneca LP, Wilmington, DE 19850

11/17 US-16872

 **Fasenra**TM
(benralizumab)
Subcutaneous Injection 30 mg

AstraZeneca 

COOK'S NOTES ¹If you're truly averse to turning on your oven right now, buy roasted pistachios. ²Consider this salad more supporting evidence that, yes, you need a mandoline in your life. ³The shaved cucumber and melon will release some liquid and lose a bit of crunch after they're dressed, so toss everything together just before serving.

Don't shave the ribbons too thin or they'll droop once they're dressed.

healthyish

- 1 tsp. honey
- 3 Tbsp. extra-virgin olive oil
- Kosher salt, freshly ground pepper
- 1 English hothouse cucumber, halved crosswise, then halved lengthwise, seeds scooped out with a spoon
- 1/4 medium ripe honeydew melon or cantaloupe, rind removed
- 5 oz. ricotta salata (salted dry ricotta) or feta
- 1/2 cup basil leaves

Preheat oven to 350°. Toast pistachios on a rimmed baking sheet, tossing once, until golden brown, 7–9 minutes. Let cool, then finely chop 2 Tbsp. pistachios. Leave remaining nuts whole; set aside.

Whisk chopped pistachios, chile, vinegar, and honey in a small bowl. Gradually stream in oil, whisking constantly until emulsified; generously season dressing with salt and pepper.

Using a mandoline, ² shave cucumber and honeydew lengthwise (or thinly slice with a knife). Place in a large bowl. Set blade to a slightly wider setting; shave cheese into planks. Add to bowl along with basil and reserved pistachios; drizzle dressing over and toss gently. ³Season with salt and pepper.

Going Green

A mandoline beats any knife at quickly turning fruit and veg into long elegant ribbons

Cucumber and Melon Salad with Chile and Honey

4 SERVINGS

- 1/4 cup raw pistachios
- 1/2 jalapeño or Fresno chile, thinly sliced
- 2 Tbsp. white wine vinegar

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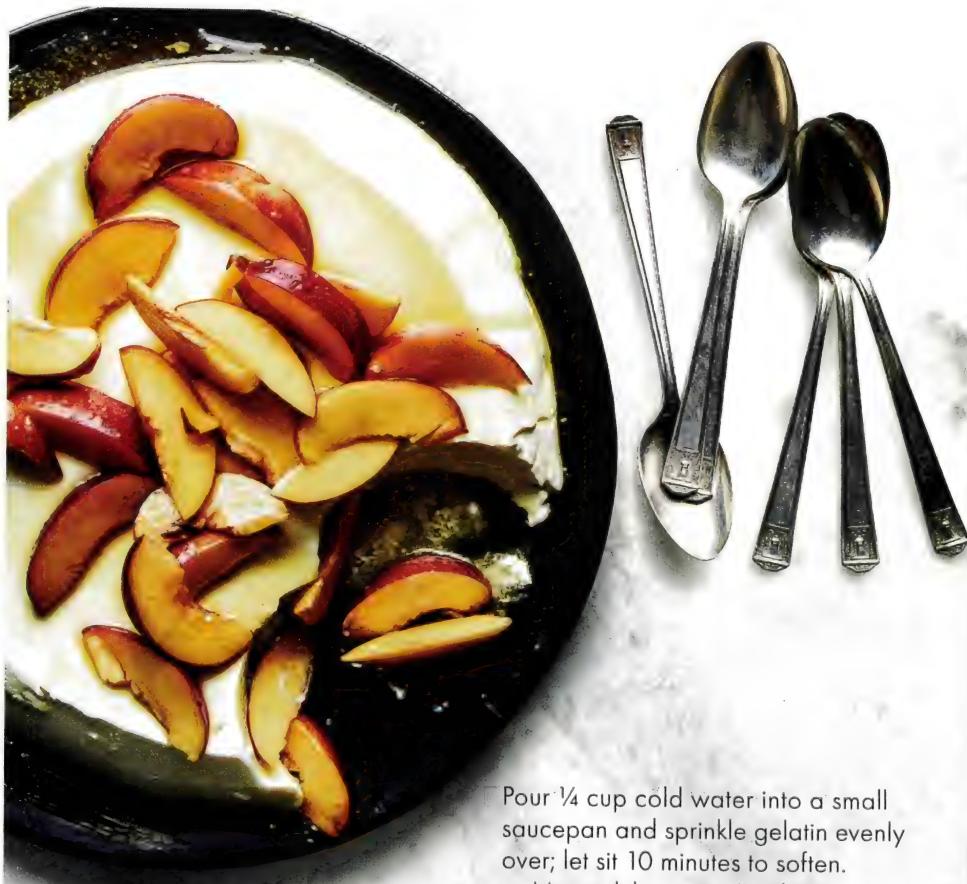
WE'RE
REAL CHEESE
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k

DINNER
TONIGHT

● COOK'S NOTES ¹ Swap out nectarines for plums, peaches, cherries, or blackberries. ² Using a food processor makes the ricotta ultra smooth and airy. ³ Find step-by-step instructions for how to unmold the panna cotta in Prep School, p. 97.



Summer Stunner

Treat this spoonable dessert as a vehicle for piles of your favorite peak-season fruit

Ricotta Panna Cotta with Nectarines and Honey

6 SERVINGS

- 1 envelope unflavored powdered gelatin (about 2½ tsp.)
- Extra-virgin olive oil (for pan and drizzling)
- 2 cups whole-milk fresh ricotta
- ½ cup powdered sugar
- ½ tsp. vanilla extract
- ½ tsp. kosher salt
- 1½ cups half-and-half, divided
- 2 large or 3 medium nectarines, cut into ½"-thick wedges
- Honey (for drizzling)

Pour ¼ cup cold water into a small saucepan and sprinkle gelatin evenly over; let sit 10 minutes to soften.

Meanwhile, coat a 9"-diameter pie or cake pan with a thin film of oil; set aside. Combine ricotta, powdered sugar, vanilla, salt, and 1 cup half-and-half in a food processor.

When gelatin is softened, add remaining ½ cup half-and-half to saucepan and set over low heat. Cook, stirring with a heatproof spatula, until gelatin is completely dissolved (do not let mixture boil). Scrape mixture into food processor and process until completely smooth, ² about 30 seconds. Pour into prepared pan and chill until set, at least 4 hours (cover loosely with plastic wrap after 1 hour).

Hold bottom of pie pan in a shallow bowl of hot water 5 seconds to help panna cotta release. Remove and wipe dry. Set a plate over dish and swiftly turn pie pan and plate over so that panna cotta slips out onto platter. ³ Remove pan. Top with nectarines; drizzle with honey and oil.

DO AHEAD: Panna cotta (without nectarines, honey, and oil) can be made 2 days ahead. Keep chilled.

REAL CHEESE PEOPLE®

KNOW THE DIFFERENCE 100% REAL, NATURAL CHEESE MAKES.



51% vs. 100%

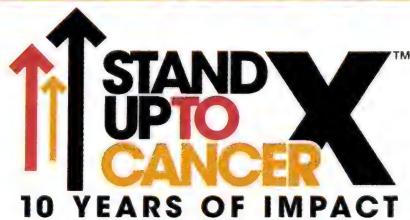
While Pasteurized Process Cheese Food is only required to contain 51% real cheese, Sargento® Slices are always 100% real, natural cheese. A burger can't be its best when it's made with anything less.



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Steve Kornacki
Host



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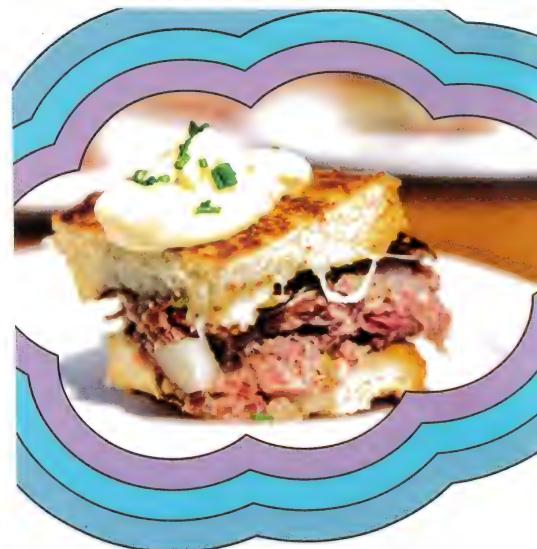
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and  and 
want to make 
You're a food nerd
but you don't have
any  skills.
We got you.

basically

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DARES TO DREAM.

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Summer by the Spoonful

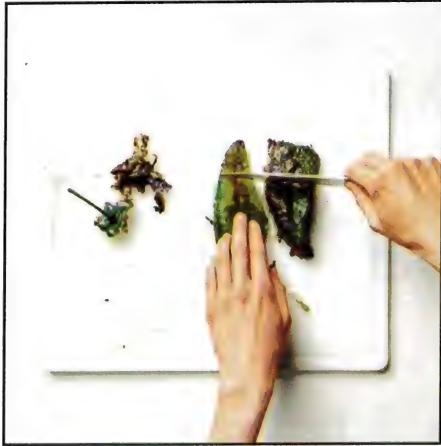
Whether it's scooped up with tortilla chips or spooned over a simple fillet of fish, this zippy **Charred Corn Salsa** is the ultimate peak-August condiment

by CLAIRE SAFFITZ



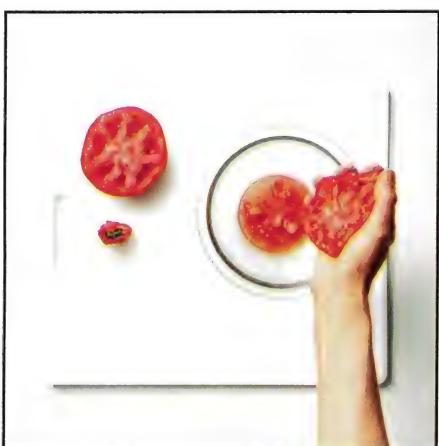
1—IRON AGE

Cook **2 husked medium ears of corn** and **1 poblano chile** in a dry medium cast-iron skillet over high heat, turning occasionally, until corn is charred in spots and chile is blistered all over, 10–14 minutes.



3—DO THE MASH

Transfer corn to a medium bowl and crush with a potato masher or wooden spoon to help corn release starch and juices, which will help to thicken the salsa slightly. (Also a good way to get out a little aggression.)



4—SEED AND SCRAPE

Cut around chile stem to remove, then slice into flesh lengthwise to open up the chile like a book. Scrape out seeds and ribs, flip over, and then use the dull edge of your knife to scrape off charred skin and discard.



5—IN THE MIX

Coarsely chop chile and add to bowl with corn. Add **1 finely chopped seeded jalapeño or Fresno chile**, **¼ cup finely chopped red onion**, and **½ tsp. kosher salt** and give it all a good mix to distribute.



6—BIG SQUEEZE

Core a **large ripe beefsteak tomato**, then cut in half through its equator. Squeeze tomato halves over a bowl to push out seeds and watery parts and discard. Chop tomato flesh and gently fold into salsa.

7—LITTLE GREEN

Pick **¼ cup cilantro leaves** from stems; very finely chop the leftover stems and fold into salsa along with leaves. Add **2 Tbsp. fresh lime juice**, then taste and season with more salt. Mix one more time to combine.

8—GET THE SCOOP

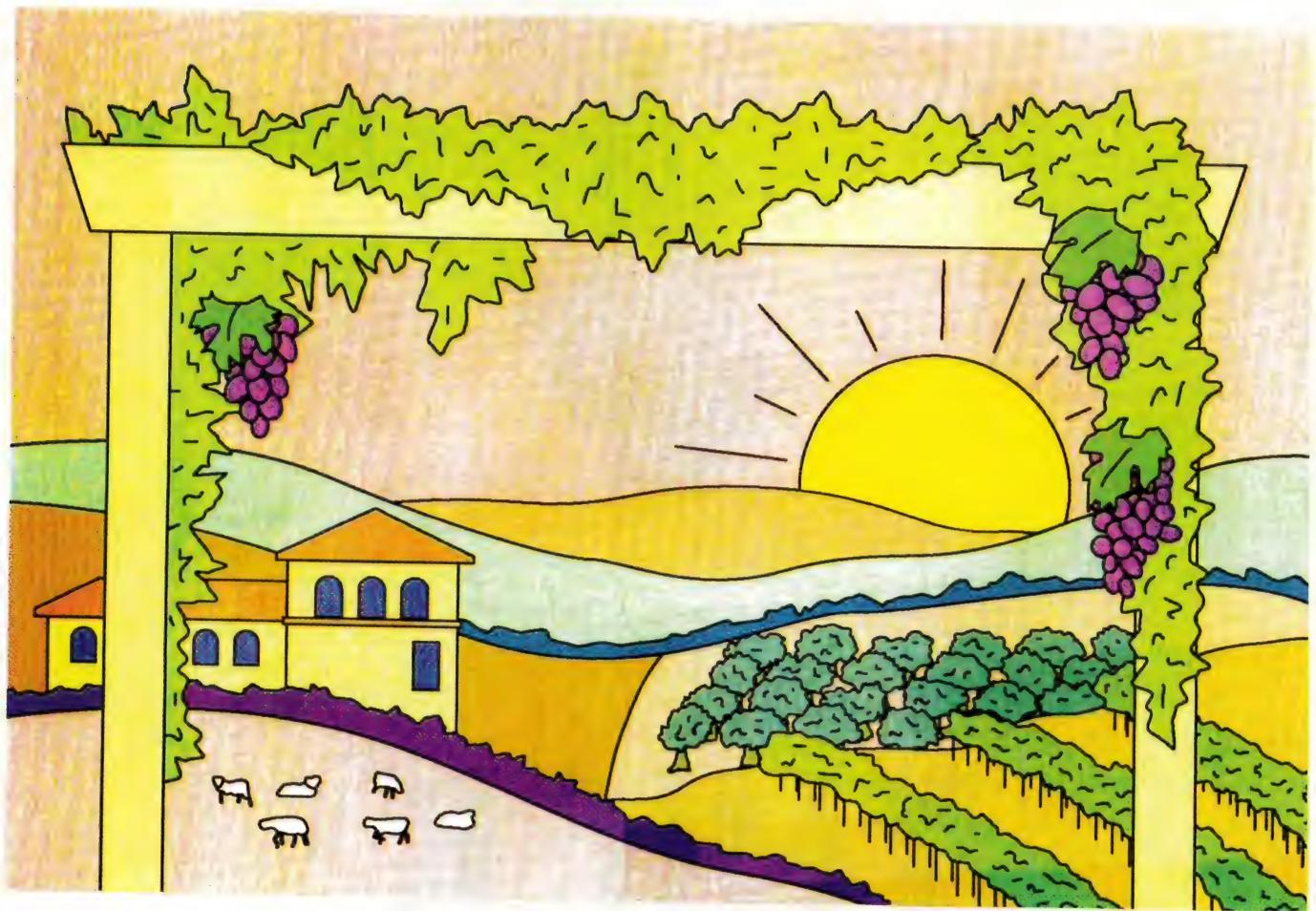
This recipe makes about 2 cups salsa. Serve with tortilla chips, in fish or steak tacos, or on its own as a side dish. Without the cilantro, it can be made 1 day ahead—just stir in the herbs right before serving.



**THICK
RICH
DELICIOUS**

NOTHING ELSE TASTES LIKE





making wine with yoda

An Italian master taught me how the region's best natural wines get made. And then he taught me some more

By MARISSA A. ROSS

HE SAID IT OUT OF NOWHERE, in the same stern tone he used to dictate fermentation processes or to tell someone where to park: “You should make wine.” I searched his face in the patio light for any sign of humor. It was April 2018 in Abruzzo, Italy, nearly a year to the day since I’d met him. After he said it, he didn’t curl a lip or crack a smile. There wasn’t even a nose twitch. As far as I could tell, Danilo Marcucci was carved of the same Umbrian limestone that lay beneath his vineyards. And he was serious.

Marcucci refers to himself as “a simple Umbrian man,” but in the world of natural wine, he is a master. He has 13 vintages under his belt. He’s a consultant for nearly a dozen wineries scattered across the

country—from outside Rome to Trento in the Alps. He is prolific, methodical, and idealistic. And I’m an unruly wine columnist who writes nonsensical tasting notes that could be ripped straight from a Lewis Carroll book.

“Oh, come on!” I crowed, throwing back my glass of sparkling Grechetto with a smile. He once asked me to hoe weeds at his winery in Cepaiolo, and I lasted about 45 seconds. He knew my hands were soft and useless. But again, he didn’t laugh. I explained how I respected winemakers too much to make wine myself. I didn’t know anything about farming. I couldn’t make wine. “You have the taste, the mind, the philosophy,” he said. “The rest I can teach you.” ▶



YOUR ROOSTER MAY
BE A PHONE ALARM.
YOUR TRACTOR
MIGHT BE AN SUV.
BUT WHEN YOUR
OVEN ROASTED
TURKEY BREAST
IS CRAFTED WITH
NOTHING BUT HEART
AND HARD WORK,

YOU'RE
CLOSER
TO THE
FARM
THAN
YOU
THINK



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*Except for those naturally occurring in the celery juice powder and sea salt.

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► I shook my head and rolled my eyes. Marcucci tapped his fist on the table. "You know, I'm sorry," he said. "I was mistaken. I thought you were strong, but you are weak." Without hesitation, my right hand shot up, index finger pointed. "Hold on. I'm not weak," I spit, the wine rushing to my ego. I finished my glass before pouring myself another for no reason but dramatic effect. I leaned back with my chest puffed and there it was. Marcucci was finally smiling (slightly). He knew he had pushed the right button.

"I'm not so sure," he shrugged, gathering his belongings. He left me on the patio.

One year earlier I had never heard of Danilo Marcucci. I was in a van, tracing the white-flowered countryside of Abruzzo on the way to Vini Rabasco, when I first learned his name. I was surprised to learn Marcucci was not only the head winemaker of the beloved Vini Conestabile but also the head consultant—or as he says, "collaborator"—on many of my favorite Italian wines. The Rabasco "Cancelli" Montepulciano I had compared to a Fellini character—archetypal yet complex, simple yet so damn sensual. The Furlani Sur Lie Alpino Macerato, a sparkling Pinot Grigio, that was so good my only note was just a big cursive scribble that read "All the feelings!!!" Marcucci was behind it all—the humble guru hiding in the shadows of a galaxy far, far away and the opinionated vigilante plotting from the caverns below his castle. He's the Yoda of Italian natural wine. Or maybe the Batman.

Technically, his castle is a manor in Monte Melino in Perugia. More technically, it belongs to his wife, the Countess Alessandra Conestabile della Staffa. Regardless, it has legitimate bats, and he drives a black Audi A6 Avant that could be mistaken for a low-key Batmobile. He looks the part too, magically appearing just as he is needed, with crossed arms, furrowed brows, and salt-and-pepper hair, always in a perfectly tailored shirt whether he is in the vineyard or out to dinner. He is shrewd and serious, speaking slowly in low-toned phrases that come out like profound poetry in his broken English.

I was endlessly fascinated by him but also a little afraid. Most men who are that serious about anything have little patience for me. I'm a five-foot-four woman with a ten-foot personality who exudes equal amounts of anxiety and ego, who chatters excitedly and is prone to passionate fits about everything from the Beatles to who are these people who wear just their socks into airplane bathrooms. But I elicit a particular brand of contempt from men who are that serious about wine. Behind my back they talk about how I'm ruining wine by drinking straight from the bottle on Instagram. To my face they say things like "You don't know how to taste. But if you take off your shirt, I'll teach you." And they never forget to tell me it's "cute" that I wrote a 300-page book about wine, as if it didn't require any hard work or skill.



The author and her Jedi wine master
at Tiberi vineyards in Umbria

But I wouldn't let that stop me from learning everything I could from this Marcucci character. On this visit he guided a group of us through his wines. I asked a billion questions, elbowed my way to the front of every tasting, and sprinted down four flights of stairs after eating three pounds of pasta to clarify his position on using volcanic sulfur to protect against powder mold in the vineyard. When I sat shotgun while he sped through Spoleto, I swallowed the lump in my throat and asked if I could come back to really study his work. I braced myself, waiting for this very serious wine man to say I should stick to drinking in bikinis.

Instead, Marcucci gave me a seat at a table I'd never been invited to. Without taking his eyes off the road, he said, "Scared of the light of success, I did all of my work in the shadows." Because what else would Yoda/Batman say. When he did turn to me, he offered to host me in Italy later that summer to learn.

in August 2017, the once vacant vines now bursting with vibrant green leaves. I listened as Marcucci delivered sermons about the importance of minerality and diversified agriculture. I watched as he coated 30-year-old Cabernet Franc rootstock in wax to graft it with Aleatico. Under the canopy of Montepulciano vines, drooping with grapes that looked nearly navy blue under their hazy coats of native yeast, Marcucci taught me how to measure sugar and inspect seeds for acidity. Every grape, every plant, every rock is individually assessed—and celebrated—for its part of the whole.

Marcucci lives by a strict code of winemaking: no chemicals in the vineyard, no technology in the cellar. But "no technology" doesn't mean he pumps his juice into a Crock-Pot and lets whatever happens happen. Working strictly with spontaneous fermentation—where a wine begins fermentation naturally without added yeast—he is attentive and attuned to his wines, living within the small intersection of science and spirituality. He tried to illustrate the process through diagrams, but they left us sighing. You cannot chart when wines should be racked if you're deciding by how they smell on that day. Nor can you articulate when a wine is just bitter enough that you should jump into a 1,000-liter vat and pull out the green seeds by hand. That takes true connection.

I braced myself, waiting for this very serious wine man to say I should stick to drinking in bikinis.

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*In a clinical trial, the median time that people lived without their tumors growing or spreading was 16.8 months for the 476 patients receiving IMFINZI compared with 5.6 months for the 237 patients receiving placebo (no medication). Median is the middle number in a group of numbers arranged from lowest to highest. Overall survival comparison is not yet available. The trial is still ongoing.

Ask your doctor about IMFINZI today.

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WHO IS IMFINZI FOR?

IMFINZI® (durvalumab) is a prescription medicine used to treat a type of lung cancer called non-small cell lung cancer (NSCLC). IMFINZI may be used when your NSCLC has not spread outside your chest, cannot be removed by surgery, and has responded or stabilized with initial treatment with chemotherapy that contains platinum, given at the same time as radiation therapy. It is not known if IMFINZI is safe and effective in children.

IMPORTANT SAFETY INFORMATION

What is the most important information I should know about IMFINZI?

IMFINZI is a medicine that may treat a type of lung cancer by working with your immune system. IMFINZI can cause your immune system to attack normal organs and tissues and can affect the way they work. These problems can sometimes become serious or life-threatening and can lead to death.

Call or see your healthcare provider right away if you develop any symptoms of the following problems or if these symptoms get worse:

Lung problems (pneumonitis). Signs and symptoms may include new or worsening cough, shortness of breath, and chest pain.

Liver problems (hepatitis). Signs and symptoms may include yellowing of your skin or the whites of your eyes, severe nausea or vomiting, pain on the right side of your stomach area (abdomen), drowsiness, dark urine (tea colored), bleeding or bruising more easily than normal, and feeling less hungry than usual.

Intestinal problems (colitis). Signs and symptoms may include diarrhea or more bowel movements than usual; stools that are black, tarry, sticky, or have blood or mucus; and severe stomach-area (abdomen) pain or tenderness.

Hormone gland problems (especially the thyroid, adrenals, pituitary, and pancreas). Signs and symptoms that your hormone glands are not working properly may include headaches that will not go away or unusual headaches; extreme tiredness; weight gain or weight loss; dizziness or fainting; feeling more hungry or thirsty than usual; hair loss; feeling cold; constipation; your voice gets deeper; urinating more often than usual; nausea or vomiting; stomach-area (abdomen) pain; and changes in mood or behavior, such as decreased sex drive, irritability, or forgetfulness.

Kidney problems, including nephritis and kidney failure. Signs of kidney problems may include decrease in the amount of urine, blood in your urine, swelling of your ankles, and loss of appetite.

Skin problems. Signs may include rash, itching, and skin blistering.

Problems in other organs. Signs and symptoms may include neck stiffness; headache; confusion; fever; chest pain, shortness of breath, or irregular heartbeat (myocarditis); changes in mood or behavior; low red blood cells (anemia); excessive bleeding or bruising; muscle weakness or muscle pain; blurry vision, double vision, or other vision problems; and eye pain or redness.

Severe infections. Signs and symptoms may include fever, cough, frequent urination, pain when urinating, and flu-like symptoms.

Severe infusion reactions. Signs and symptoms may include chills or shaking, itching or rash, flushing, shortness of breath or wheezing, dizziness, fever, feeling like passing out, back or neck pain, and facial swelling.

Getting medical treatment right away may help keep these problems from becoming more serious. Your healthcare provider will check you for these problems during your treatment with IMFINZI. Your healthcare provider may treat you with corticosteroid or hormone replacement medicines. Your healthcare provider may delay or completely stop treatment with IMFINZI if you have severe side effects.

Before you receive IMFINZI, tell your healthcare provider about all of your medical conditions, including if you have immune system problems such as Crohn's disease, ulcerative colitis, or lupus; have had an organ transplant; have lung or breathing problems; have liver problems; or are being treated for an infection.

If you are pregnant or plan to become pregnant, tell your healthcare provider. IMFINZI can harm your unborn baby. If you are able to become pregnant, you should use an effective method of birth control during your treatment and for at least 3 months after the last dose of IMFINZI. Talk to your healthcare provider about which birth control methods to use. Tell your healthcare provider right away if you become pregnant during treatment with IMFINZI.

If you are breastfeeding or plan to breastfeed, tell your healthcare provider. It is not known if IMFINZI passes into breast milk. Do not breastfeed during treatment with IMFINZI and for at least 3 months after the last dose of IMFINZI.

Tell your healthcare provider about all the medicines you take. This includes prescription and over-the-counter medicines, vitamins, and herbal supplements.

What are the possible side effects of IMFINZI?

IMFINZI can cause serious side effects (see earlier).

The most common side effects in people with non-small cell lung cancer (NSCLC) include cough, feeling tired, inflammation in the lungs (pneumonitis), upper respiratory tract infections, shortness of breath, and rash.

Tell your healthcare provider if you have any side effect that bothers you or that does not go away. These are not all the possible side effects of IMFINZI. Ask your healthcare provider or pharmacist for more information.

Call your healthcare provider for medical advice about side effects. You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.FDA.gov/MedWatch or call 1-800-FDA-1088.

Please see Brief Summary of complete Prescribing Information on adjacent page.

If you cannot afford your medications, AstraZeneca may be able to help. Visit AstraZeneca-us.com to find out how.

 **IMFINZI™**
durvalumab
Injection for intravenous use 50 mg/ml



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IMPORTANT INFORMATION ABOUT IMFINZI® (im-FIN-zee) (durvalumab) INJECTION



WHAT IS THE MOST IMPORTANT INFORMATION I SHOULD KNOW ABOUT IMFINZI?

IMFINZI is a medicine that may treat a type of lung cancer by working with your immune system.

IMFINZI can cause your immune system to attack normal organs and tissues and can affect the way they work. These problems can sometimes become serious or life-threatening and can lead to death.

Call or see your healthcare provider right away if you develop any symptoms of the following problems or these symptoms get worse:

Lung problems (pneumonitis). Signs and symptoms of pneumonitis may include:

- new or worsening cough
- shortness of breath
- chest pain

Liver problems (hepatitis). Signs and symptoms of hepatitis may include:

- yellowing of your skin or the whites of your eyes
- severe nausea or vomiting
- pain on the right side of your stomach area (abdomen)
- drowsiness
- dark urine (tea colored)
- bleeding or bruising more easily than normal
- feeling less hungry than usual

Intestinal problems (colitis). Signs and symptoms of colitis may include:

- diarrhea or more bowel movements than usual
- stools that are black, tarry, sticky, or have blood or mucus
- severe stomach area (abdomen) pain or tenderness

Hormone gland problems (especially the thyroid, adrenals, pituitary and pancreas).

Signs and symptoms that your hormone glands are not working properly may include:

- headaches that will not go away or unusual headaches
- extreme tiredness
- weight gain or weight loss
- dizziness or fainting
- feeling more hungry or thirsty than usual
- hair loss
- changes in mood or behavior, such as decreased sex drive, irritability, or forgetfulness
- feeling cold
- constipation
- your voice gets deeper
- urinating more often than usual
- nausea or vomiting
- stomach area (abdomen) pain

Kidney problems, including nephritis and kidney failure. Signs of kidney problems may include:

- decrease in the amount of urine
- blood in your urine
- swelling of your ankles
- loss of appetite

Skin problems. Signs of these problems may include:

- rash
- itching
- skin blistering

(continued)

Problems in other organs. Signs and symptoms may include:

- neck stiffness
- headache
- confusion
- fever
- chest pain, shortness of breath, or irregular heartbeat (myocarditis)
- changes in mood or behavior
- low red blood cells (anemia)
- excessive bleeding or bruising
- muscle weakness or muscle pain
- blurry vision, double vision, or other vision problems
- eye pain or redness

Severe infections. Signs and symptoms may include:

- fever
- cough
- frequent urination
- pain when urinating
- flu-like symptoms

Severe infusion reactions. Signs and symptoms of severe infusion reactions may include:

- chills or shaking
- itching or rash
- flushing
- shortness of breath or wheezing
- dizziness
- fever
- feel like passing out
- back or neck pain
- facial swelling

Getting medical treatment right away may help keep these problems from becoming more serious.

Your healthcare provider will check for these problems during your treatment with IMFINZI. Your healthcare provider may treat you with corticosteroid or hormone replacement medicines. Your healthcare provider may delay or completely stop treatment with IMFINZI, if you have severe side effects.

WHAT IS IMFINZI?

IMFINZI is a prescription medicine used to treat:

- a type of lung cancer called non-small cell lung cancer (NSCLC). IMFINZI may be used when your NSCLC:
 - has not spread outside your chest
 - cannot be removed by surgery, **and**
 - has responded or stabilized with initial treatment with chemotherapy that contains platinum, given at the same time as radiation therapy.

It is not known if IMFINZI is safe and effective in children.

Before you receive IMFINZI, tell your healthcare provider about all of your medical conditions, including if you:

- have immune system problems such as Crohn's disease, ulcerative colitis, or lupus
- have had an organ transplant
- have lung or breathing problems
- have liver problems
- are being treated for an infection
- are pregnant or plan to become pregnant. IMFINZI can harm your unborn baby. If you are able to become pregnant, you should use an

effective method of birth control during your treatment and for at least 3 months after the last dose of IMFINZI. Talk to your healthcare provider about birth control methods that you can use during this time. Tell your healthcare provider right away if you become pregnant during treatment with IMFINZI.

- are breastfeeding or plan to breastfeed. It is not known if IMFINZI passes into your breast milk. Do not breastfeed during treatment and for at least 3 months after the last dose of IMFINZI.

Tell your healthcare provider about all the medicines you take, including prescription and over-the-counter medicines, vitamins, and herbal supplements.

HOW WILL I RECEIVE IMFINZI?

- Your healthcare provider will give you IMFINZI into your vein through an intravenous (IV) line over 60 minutes.
- IMFINZI is usually given every 2 weeks.
- Your healthcare provider will decide how many treatments you need.
- Your healthcare provider will test your blood to check you for certain side effects.
- If you miss any appointments, call your healthcare provider as soon as possible to reschedule your appointment.

WHAT ARE THE POSSIBLE SIDE EFFECTS OF IMFINZI?

IMFINZI CAN CAUSE SERIOUS SIDE EFFECTS, INCLUDING:

SEE "WHAT IS THE MOST IMPORTANT INFORMATION I SHOULD KNOW ABOUT IMFINZI?"

The most common side effects of IMFINZI in people with NSCLC include:

- cough
- feeling tired
- inflammation in the lungs (pneumonitis)
- upper respiratory tract infections
- shortness of breath
- rash

Tell your healthcare provider if you have any side effect that bothers you or that does not go away.

These are not all the possible side effects of IMFINZI. Ask your healthcare provider or pharmacist for more information. Call your healthcare provider for medical advice about side effects. You may report side effects to FDA at 1-800-FDA-1088.

GENERAL INFORMATION ABOUT THE SAFE AND EFFECTIVE USE OF IMFINZI.

Medicines are sometimes prescribed for purposes other than those listed in a Medication Guide. If you would like more information about IMFINZI, talk with your healthcare provider. You can ask your healthcare provider for information about IMFINZI that is written for health professionals.



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(continued)



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THE FEED

One day we were driving to his newest project, Vini di Giovanni, when Marcucci announced, "Today, we harvest." Much like polar bears and coral reefs, the traditional harvest season in Italy has been thrown off-balance by climate change—we were a month ahead of schedule. I was unprepared in a tank top and shorts but thankful I'd remembered my Flonase.

Marcucci handed me a pair of clippers and a crate. I dug my bare knees into the long grass and thistles, the rocky soil covered in dead branches and prickly weeds. I could sense the hives running up and down my legs, but it didn't matter. I felt connected to wine in a way I never had before.

I started writing about wine because it was transportive. I couldn't afford to travel in my 20s, but with a bottle of wine, I could close my eyes and be in Sicily or Santorini. It allowed me to experience places I'd never been. I could smell them, taste them, live through them. And now here I was actually in Umbria, with the smell of crushed red grapes on my shirt, the dirt I loved to taste under my nails, and hives all over my calves.

After the Ciliegiolo was picked, we walked up the rolling hills to Vini di Giovanni's tiny cellar. It had two steel tanks, two vats, and an old wooden winepress. Marcucci strapped on a rubber apron. "Wash this down, drag that hose there, bring those crates here," he instructed. Floods of coral juice poured out of the press into vats along with a *pied de cuve*, a native yeast starter. Marcucci mixed the pied de cuve into the juice with the full length of his arm, then rested and stared into the frothy abyss. We tested the levels, then went in for a lunch of homemade ricotta and other homemade stuff, but mostly homemade ricotta. By the time we finished, the Ciliegiolo had started fermenting.

Marcucci continued to teach me. Before I left we tried wines of the masters who had influenced him. A 2004 "Jakot" revealed stories of how wine-maker Stanko Radikon made Marcucci aspire to be a revolutionary. A 1986 Lino Maga Barbacarlo explained Marcucci's quest to defend terroir. Back in Los Angeles, I'd send long emails about bottle aging and other geeky wine stuff I can't believe I care about

almost ten years after I first reviewed Two Buck Chuck on YouTube as a joke. In Paris after the spring wine fairs, we got into a screaming match about carbonic maceration over a 2005 Morgon. It didn't matter if I was listening like an eager schoolgirl, conversing like a professional peer, or arguing like a Sicilian (as Marcucci says), he always respected me. He asked my opinion, listened in return, and let me fight him as passionately as he'd fight me.

alone on that patio in Abruzzo, I didn't know what to do with Marcucci's suggestion. Could I make my own wine? I shook away his compliments about how I had the taste and mind, but that's why he had pulled up that seat for me. That's why he had put that time into teaching me. He gave me confidence in a world that tried to strip it from me. And he's Yoda/Batman.

The next day we were at a Selectio Naturel tasting in Umbria, trying all my favorites—Rabasco! Furlani! And a new winery, Vini di Giovanni, with a wine called the "Ciliegizzo Frizzante" Ciliegiolo. Its first fermentation was in an open vat for ten days before being aged in fiberglass. Its second fermentation started under a crescent moon and had been aging in bottle one month. There were only 650 bottles made. It was the color of ruby red grapefruit glistening in the sun. It smelled like roses that are barely peeling open, raspberry, and thyme and literally tickled your nose with the spice of pink peppercorns. It tasted like microbial fireworks of cranberry that pop as fast and steady as a racing heart near a crush, and that Umbrian dirt I cleaned from under my nails with my teeth.

"It's your wine!" Marcucci said, smiling. I rolled my eyes and laughed. I had picked some grapes, moved some crates, pulled some hoses. We both knew that was not winemaking; that was mostly me eating ricotta. I swallowed the lump in my throat. "But really, when can I come make wine?"

"Whenever," he said, as serious as ever. "You are very strong." ■

Marissa A. Ross is BA's Unfiltered columnist.



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PURINA

Your Pet, Our Passion.

Simplify Yo

Juiced
watermelon
+ pinch of
salt + lime.
Done.
P. 71



FOOTSTYLING BY BIRGITTA JURKEVICH PROP STYLING BY AMY WISEMAN HAIR AND MAKEUP BY ALICE MCBARRON JEWELRY BRACELET BY MATERIALE BRACELET BY LUCILLE COUSETTE WATER ELEMENTS BY LUCILLE COUSETTE

ur Summer

Here's the Plan:

Turn Off Your Oven

Don't Sweat the Dinner Party

Buy Only the Best Stuff

Eat with Your Hands

Fast-Track Your Pasta

Salt Your Fruit (Really)
and Cheat Your Dessert

It's that Simple.



Recipes by ANNA STOCKWELL — Photographs by MICHAEL GRAYDON + NIKOLE HERRIOTT

Dinner Is a Meal Best Served Cold

How do you host a crew while still looking as cool as a well-chilled bottle of rosé? Make everything ahead of time and keep it in the fridge (trust us)



COLD
ROAST LAMB
WITH
MARINATED
EGGPLANT
P. 61

LEMONY
YOGURT SAUCE
P. 62



COLD ROAST
SALMON WITH
SMASHED
GREEN BEAN
SALAD

GRILLED
SERRANO
SALSA VERDE
P. 62



Cold Roast Salmon with Smashed Green Bean Salad

8–10 SERVINGS Roasting salmon low and slow yields fish that stays moist and tender even when served chilled. A raw green bean salad is a perfect crunchy accompaniment, and our trick for smashing and marinating the beans softens their texture and flavors them inside and out.

- 1 3½–3¾-lb. whole side of salmon
- 7 Tbsp. extra-virgin olive oil, divided, plus more for serving
- Freshly ground black pepper
- 4 tsp. kosher salt, divided, plus more
- ½ tsp. crushed red pepper flakes, divided
- ¼ cup fresh lemon juice
- 2 lb. green beans, trimmed
- 1 bunch radishes, preferably French breakfast, trimmed
- 1 cup coarsely chopped salted, roasted pistachios
- Flaky sea salt
- Lemon wedges (for serving)
- Lemony Yogurt Sauce and/or Grilled Serrano Salsa Verde (see recipes on p. 62)

Preheat oven to 300°. Place salmon on a rimmed baking sheet and rub 2 Tbsp. oil over each side. Season all over with black pepper, 2 tsp. kosher salt, and ¼ tsp. red pepper flakes. Arrange skin side down and roast until a tester, metal skewer, or thin-bladed knife inserted laterally through salmon flesh meets no resistance, 20–25 minutes. (Fish should be opaque throughout and just able to flake.) Let cool.

While salmon is roasting, make the salad. Whisk lemon juice, 3 Tbsp. oil, 2 tsp. kosher salt, and remaining ¼ tsp. red pepper flakes in a large bowl to combine. Set dressing aside.

Working in batches, place green beans in a large resealable plastic bag. Seal bag and whack beans with a rolling pin to split the skins and soften the insides without completely pulverizing the flesh. Place in bowl with reserved dressing. Toss, massaging with your hands to break beans down further and coat. Let sit at room temperature at least 1 hour.

Thinly slice radishes lengthwise. Place in a large bowl of ice water, cover, and chill until ready to serve (this will allow you to get the prep out of the way and keep the radishes crisp and firm).

Just before serving, drain radishes and toss with marinated green beans. Add pistachios; taste salad and season with

pepper if needed. Transfer to a platter and drizzle with oil and sprinkle with sea salt.

Using 2 spatulas, carefully transfer salmon to another platter, leaving skin behind on baking sheet. Drizzle with oil and squeeze juice from a lemon wedge or two over; sprinkle with sea salt. Serve with more lemon wedges and Lemony Yogurt Sauce and/or Grilled Serrano Salsa Verde alongside.

DO AHEAD: Salmon can be roasted and green beans can be marinated 1 day ahead; cover and chill separately. About 45 minutes before serving, remove green beans from the fridge and let sit at room temperature to warm up a bit. Radishes can be sliced 1 day ahead; keep chilled.

Cold Roast Lamb with Marinated Eggplant

8–10 SERVINGS Pop the garlic-and-rosemary-rubbed leg of lamb and the eggplant spears into the oven together and they'll be done at the same time.

- 8 garlic cloves
- 3 Tbsp. coarsely chopped rosemary
- 1 Tbsp. cumin seeds
- 2 Tbsp. kosher salt, plus more
- 1 cup extra-virgin olive oil, divided, plus more for drizzling
- 1 5–6-lb. boneless leg of lamb, tied
- 12 small Italian eggplants (5–6 lb.)
- Freshly ground black pepper
- 12 shallots, peeled
- Master Vegetable Marinade (see recipe)
- 1½ cups parsley leaves with tender stems
- Flaky sea salt
- Lemony Yogurt Sauce and/or Grilled Serrano Salsa Verde (see recipes on p. 62)

Pulse garlic, rosemary, cumin seeds, and 2 Tbsp. kosher salt in a food processor until finely chopped. Pour in ¼ cup oil and pulse again until a paste forms. Place lamb on a rimmed baking sheet and rub paste all over, pushing some inside layers of meat. Let sit at room temperature 1 hour.

Place racks in upper and lower thirds of oven; preheat to 300°. Slice eggplants in half lengthwise, then slice each half lengthwise into thirds. Working in batches and using ½ cup oil total, place a few eggplant spears in a large bowl and drizzle with some oil. Toss, gently massaging each piece to coat; season with kosher salt and pepper. (Because eggplants are very porous when raw,

working with a few pieces at a time makes it easier to control where the oil ends up.) Transfer to another rimmed baking sheet.

Toss shallots and ¼ cup oil in the bowl you just used for the eggplants, then spoon over eggplants. Cover baking sheet with foil, sealing tightly.

Place baking sheet with eggplant mixture on bottom rack of oven and baking sheet with lamb on top rack. Roast until an instant-read thermometer inserted into the thickest part of lamb (avoiding gaps) registers 140° for medium, about 90 minutes (start checking after 1 hour). Remove lamb from oven and tent with foil. Let cool about 20 minutes.

Meanwhile, remove eggplant mixture from oven, uncover, and toss with a spatula. Increase oven temperature to 500° and immediately place eggplant mixture on top rack. Roast, tossing halfway through, until nicely browned and very tender, about 20 minutes. Let cool.

Remove foil from lamb and roast on top rack until brown and crisp, about 8 minutes. Let cool.

Once eggplant mixture is cool, toss in a large bowl with Master Vegetable Marinade, cover, and let sit at room temperature at least 1 hour.

Just before serving, toss parsley into eggplant mixture and transfer to a platter. Slice lamb ¼" thick; arrange on another platter. Drizzle lamb generously with oil and sprinkle with sea salt. Serve with Lemony Yogurt Sauce and/or Grilled Serrano Salsa Verde alongside.

DO AHEAD: Lamb can be seasoned 12 hours ahead; cover and chill. Let sit at room temperature 45 minutes before roasting. Lamb can be roasted and eggplant mixture can be marinated 1 day ahead; cover and chill separately. About 1 hour before serving, remove lamb and eggplant mixture from the fridge and let sit at room temperature to warm up a bit.

Master Vegetable Marinade

MAKES ABOUT 1 CUP Turn any roasted or grilled vegetable into a picnic-ready cold salad by marinating it for a few hours in this sweet-tart vinaigrette. Stir in your favorite fresh herbs just before serving.

- ½ cup extra-virgin olive oil
- ½ cup sherry vinegar or red wine vinegar
- 2 tsp. kosher salt
- 1½ tsp. honey

Whisk oil, vinegar, salt, and honey in a medium bowl to combine.

Cold Paprika-Grilled Chicken with Marinated Bell Peppers

8-10 SERVINGS Just before serving, toss the peppers and the cold grilled chicken together, then pour the juices left over from marinating the peppers all over the chicken to moisten, flavor, and glaze it.

- Vegetable oil (for grill)
- 8 red, orange, and/or yellow bell peppers
- 3 Tbsp. hot smoked Spanish paprika
- 3 Tbsp. kosher salt
- 3 Tbsp. freshly ground black pepper
- 7-8 lb. skin-on, bone-in chicken breasts, thighs, and/or drumsticks
- Master Vegetable Marinade (see recipe on p. 61)
- 1/4 cup oregano leaves
- Lemony Yogurt Sauce and/or Grilled Serrano Salsa Verde (see recipes)

Prepare a grill for 2-zone heat (for a charcoal grill, bank two-thirds of coals over one side of grill and scatter remaining coals over the other side; for a gas grill, set one burner to high heat and the remaining burners to medium-low heat). Clean and lightly oil grate. Grill peppers over hottest part of grill, turning occasionally, until skins are blackened and blistered all over, 15–20 minutes. Transfer to a large bowl, cover with plastic wrap, and let cool.

While the bell peppers cool, mix paprika, salt, and black pepper in a large bowl, then toss chicken pieces in spice mixture to coat. Arrange chicken pieces, skin side down, over hottest part of grill and grill, turning halfway through, until lightly charred, 5–10 minutes. Move chicken to cooler part of grill, cover with lid, and continue to grill, turning several times (keep covered), until an instant-read thermometer inserted into the thickest part registers 160° for breasts and 155° for thighs and drumsticks, 15–25 minutes longer (the chicken temperature will increase about 5° as it rests). Transfer chicken pieces to a rimmed baking sheet as they are done (smaller pieces will go more quickly) and let cool.

Remove skins and seeds from bell peppers; discard. Tear flesh into about 2"-wide strips. Toss in a clean large bowl with Master Vegetable Marinade and oregano and let sit at room temperature at least 1 hour.

Toss chicken and marinated bell peppers (minus juices in bowl) together on a platter. Pour juices over chicken. Serve with Lemony Yogurt Sauce and/or Grilled Serrano Salsa Verde alongside.

DO AHEAD: Chicken can be grilled and bell peppers can be marinated 1 day ahead. Cover and chill separately. About 1 hour before serving, remove chicken and bell peppers from the fridge and let sit at room temperature to warm up a bit.

Cold Beef Tenderloin with Tomatoes and Cucumbers

8-10 SERVINGS Beef tenderloin is precious enough to baby on a two-zone grill: Sear it over high heat, then transfer it to the cooler side and turn it often to hit a perfect medium-rare.

- 1/4 cup extra-virgin olive oil, plus more
- 1 3 1/2–4-lb. beef tenderloin
- 3 Tbsp. whole black peppercorns, coarsely crushed
- 2 Tbsp. kosher salt
- 3 lb. heirloom tomatoes (6–8), sliced into 1/4"-thick rounds
- 6 mini seedless or Persian cucumbers, sliced into 1/4"-thick rounds
- 1 cup basil leaves
- Sherry vinegar or red wine vinegar (for serving)
- Flaky sea salt
- Freshly ground black pepper
- Lemony Yogurt Sauce and/or Grilled Serrano Salsa Verde (see recipes)

Prepare a grill for 2-zone heat (for a charcoal grill, bank two-thirds of coals over one side of grill and scatter remaining coals over the other side; for a gas grill, set one burner to high heat and the remaining burners to medium-low heat). Clean and lightly oil grate. Rub tenderloin with 1/4 cup oil and sprinkle with peppercorns and kosher salt. Grill over hottest part of grill, turning often, until lightly charred on all sides, about 5 minutes. Move to cooler part and continue to grill, turning often, until an instant-read thermometer inserted into the thickest part registers 120° for medium-rare, 25–30 minutes longer. Transfer to a platter and let cool.

Just before serving, thinly slice tenderloin on a large cutting board you can also serve from (or transfer back to platter). Arrange tomato slices, cucumber slices, and basil alongside. Drizzle tomatoes and cucumbers very lightly with vinegar. Drizzle oil over everything and season liberally with sea salt and ground pepper. Serve with Lemony Yogurt Sauce and/or Grilled Serrano Salsa Verde alongside.

DO AHEAD: Beef tenderloin can be grilled 1 day ahead. As soon as it is cool, wrap tightly in plastic (do not slice) and chill until ready to serve.

Lemony Yogurt Sauce

MAKES ABOUT 2 CUPS Grating the garlic with a Microplane instead of finely chopping reduces it to a pulp so it can dissolve into sauces like this one.

- 6 Tbsp. fresh lemon juice
- 1 garlic clove, finely grated
- 1 tsp. kosher salt
- 1 tsp. freshly ground black pepper
- 2 cups plain whole-milk Greek yogurt

Whisk lemon juice, garlic, salt, and pepper into yogurt in a medium bowl to evenly distribute.

DO AHEAD: Sauce can be made 1 day ahead. Cover and chill.

Grilled Serrano Salsa Verde

MAKES ABOUT 2 CUPS Grilling the chiles tames their heat a bit and adds a nice smoky flavor to this green sauce. You can also fine-tune the heat by using fewer or more chiles, depending on the intensity of the ones you have and your personal taste. This sauce goes well with any grilled meat or fish.

- 6-8 serrano chiles
- 1 bunch basil
- 1 bunch cilantro
- 1 bunch parsley
- 1 1/4 cups extra-virgin olive oil
- 1/2 cup sherry vinegar or red wine vinegar
- 2 1/2 tsp. kosher salt

SPECIAL EQUIPMENT: One 8" metal or bamboo skewer

Prepare a grill for medium-high heat. Thread chiles onto skewer and grill, turning often, until charred and softened, about 6 minutes. Let cool; remove stems.

Meanwhile, pluck leaves from basil and leaves and tender stems from cilantro and parsley. (You should have about 2 cups of each herb.)

Pulse chiles, basil, cilantro, and parsley in a food processor until finely chopped. Add oil, vinegar, and salt and pulse until a thick, slightly textured sauce forms.

DO AHEAD: Sauce can be made 1 day ahead. Cover and chill. Bring to room temperature before serving.

COLD PAPRIKA-
GRILLED
CHICKEN WITH
MARINATED
BELL PEPPERS



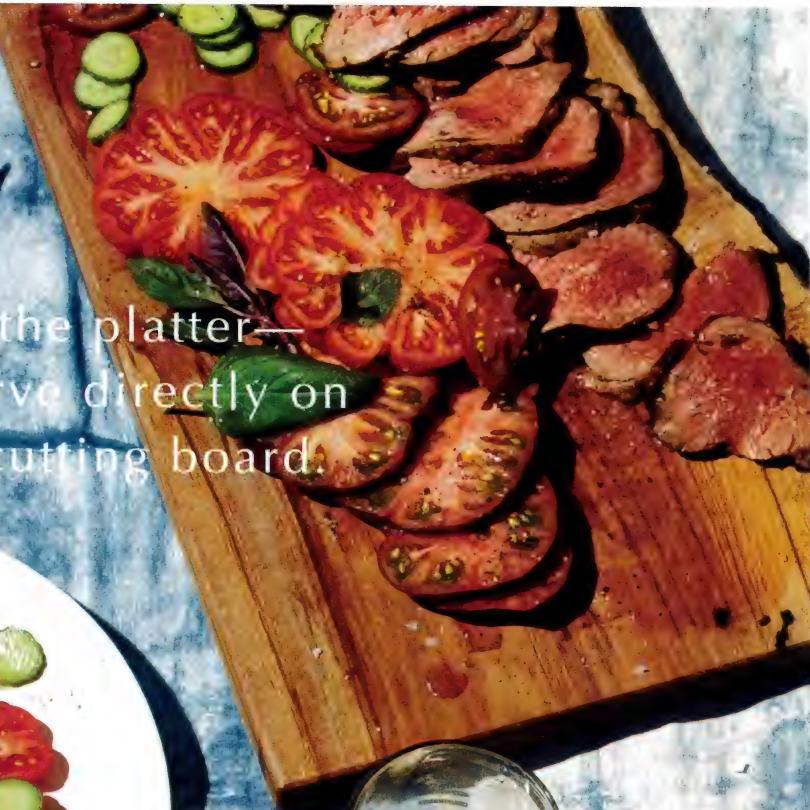
The finishing touch:
a drizzle of good olive oil
and a sprinkle of flaky sea salt



Skip the platter—
just serve directly on
your cutting board.



COLD BEEF
TENDERLOIN
WITH
TOMATOES
AND
CUCUMBERS
P. 62



HOW CHEFS DO SIMPLE

Meherwan Irani, Chai Pani, Asheville, NC

"Cut a deep X into an unpeeled red  onion without going all the way through. Pry apart slightly and jam in a pat of  butter and a rosemary  sprig, plus  salt,  pepper, and a drizzle of  olive oil. Wrap in foil; grill until the onion is squishy, 25 minutes or so at high heat, more if the heat's low. Think melt-in-your-mouth caramelized onions, perfect with whatever you're grilling."

Recipes by CHRIS MOROCCO — Photographs by ALEX LAU

Your Fruit Salad Needs Salt

To devour even more peak-season melons
and stone fruit, spin them into savory salads
that can hold their own at the dinner table

WATERMELON
WITH LIME
DRESSING AND
PEANUTS
P. 69

PEACHES AND
TOMATOES WITH
BURRATA AND
HOT SAUCE
P. 69



The more varieties of a single fruit you use, the more interesting (and beautiful) the dish.



PLUM SALAD
WITH BLACK
PEPPER AND
PARMESAN

Plum Salad with Black Pepper and Parmesan

4 SERVINGS Don't bother trying to halve and pit the plums before slicing them. Instead, cut off slices, working your way from the outside to the pit.

- 2 Tbsp. sherry vinegar or red wine vinegar
- 1 Tbsp. honey
- ½ tsp. cracked black pepper, plus more
- 6 ripe red, black, and/or green plums, some thinly sliced, some cut into wedges
- ¼ cup shaved Parmesan or Pecorino, plus more for serving
- 2 Tbsp. extra-virgin olive oil
- Flaky sea salt

Stir vinegar, honey, and ½ tsp. pepper in a medium bowl until honey is dissolved. Add plums to dressing and toss until coated. Add ¼ cup Parmesan and gently toss again just to evenly distribute throughout salad.

Transfer plum salad to a shallow bowl. Top with more Parmesan, drizzle with oil, and season with salt and more pepper.

Peaches and Tomatoes with Burrata and Hot Sauce

4 SERVINGS Take your peaches to dinner: Combine them with a zippy dressing and a creamy cheese and serve with grilled wings or pork ribs.

- 2 Tbsp. extra-virgin olive oil
- 2 Tbsp. mild hot sauce (such as Crystal or Frank's)
- 2 tsp. unseasoned rice vinegar
- 2 tsp. honey
- Kosher salt
- 3 ripe peaches or nectarines, cut into wedges
- 2 large ripe tomatoes or 1 lb. mixed tomatoes, sliced
- 1 8-oz. ball burrata or fresh mozzarella, torn into large pieces
- Tarragon sprigs (for serving)
- Flaky sea salt

Whisk oil, hot sauce, vinegar, and honey in a small bowl until honey is dissolved; season with kosher salt. Toss peaches, tomatoes, and half of dressing in a medium bowl; let sit 5 minutes.

Transfer fruit salad to a platter. Top with burrata and drizzle with remaining dressing. Scatter a few torn tarragon sprigs over and season with sea salt.

Watermelon with Lime Dressing and Peanuts

4 SERVINGS To achieve those super-relaxed not-quite-a-cube irregular watermelon shapes, see our slicing tips in Prep School, p. 98.

- 2 Tbsp. fresh lime juice
- 1 Tbsp. fish sauce
- 1½ tsp. sugar
- 2 sprigs basil, plus leaves for serving
- ½ 6-lb. baby seedless watermelon, rind removed, flesh cut into irregular bite-size pieces (about 6 cups)
- ¼ cup salted, dry-roasted peanuts
- 2 Tbsp. extra-virgin olive oil
- Flaky sea salt

Stir lime juice, fish sauce, sugar, and 1 Tbsp. water in a large bowl until sugar is dissolved. Lightly crush 2 basil sprigs by scrunching up in your hand and add to dressing along with watermelon; toss gently until coated.

Transfer watermelon salad to a platter, leaving basil sprigs behind. Top with peanuts and basil leaves, drizzle with oil, and season with salt.

PSST... YOUR FRUIT SALAD ALSO NEEDS FAT

Drizzling olive oil over savory fruits like tomatoes is second nature.

But put it on watermelon and people start to think you've lost your mind. Consider this: Olives and watermelons are both fruits, and just as vegetable-driven salads need fat to balance salt and acid, fruit salads crave the mouth-coating richness of oil to complement their sweetness and acidity. Olive oil is ideal since it brings a sharp aromatic flavor of its own that carries other savory ingredients, like nutty sharp cheeses and spicy sauces. Look for lighter, grassy oils to avoid overwhelming your fruits, but even a bold, peppery one can play nice with whatever you care to throw at it. —C.M.



Recipes by MOLLY BAZ — Photographs by ALEX LAU

THE BA GUIDE TO

Shopping, Sampling, and Behaving Properly at the Farmers' Market

Hug Your Farmer

I try to be friendly with the vendors—a little bit goes a long way. Engage with them, ask questions. There's a farmer I chat with about tomatoes. I told him I grow this variety he hadn't heard of, so one day I brought them by. I was in. But that's like the fifth date. Start small and build from there. Eventually, if they know you'll be expecting corn, they'll set some aside. When they're sold out, you'll still have yours because of those little gestures.

—BRAD LEONE



Like at a breakfast buffet or when choosing a spouse, always do a lap before committing to anything.

It's Not Just About Produce



More and more I find that there are really good meat and fish stands selling stuff that's better than what you get at the supermarket. Bring a cooler in your car if you can so you don't have to rush home after. —B.L.



Use It All Up

Pregnant ladies get what pregnant ladies want, and when I was as big as a watermelon, I wanted watermelon. Every Saturday that fiery August, I made my husband lug home the heaviest one at the market (seedless, of course). I'd cleave it in half, then into cubes, which I packed into quart containers. When I ran out of containers, I blitzed the rest of the flesh in the blender, strained the juice into a pitcher, and added a pinch of kosher salt to taste. Every summer I'm reminded that watermelon juice over ice with a wedge of lime is a craving that never fades. —CARLA LALLI MUSIC

Consider the Compost Bin

Snap off carrot tops (unless you're making a pesto) and other excess foliage before you leave the market. It's better than tossing them when you get home, and it'll make your bags less bulky.

—ALIZA ABARBANEL

Taste the Produce

Yes, you should taste before you buy, even if it's not on the free-sample table. This is standard practice—there's no better way to find out if a stand (or that week's crop) is good or not. Nibble a couple of sugar snaps or taste a strawberry. Just don't make a meal out of it. —C.L.M.



Small bills are king.

Point / Counterpoint

Go Early...

Really want to see what the fuss is about? Show up right when the market opens. That's when the product is at its most beautiful, before it's been picked over and spent the day in the sun, and you can peruse leisurely without the Instagramming tourists. Keep your eyes peeled for chefs making their runs—they'll lead you to the hidden gems. The early bird gets the ramps, as they say.

—AMIEL STANEK

...Go Late

Sure, the produce is its most perfect first thing, but right at the end, when everyone is starting to pack up, is when you'll find the best deals. No farmer wants to go home with unsold produce, so if you're the haggling type, now's the time to make them an offer they can't refuse—a half-price case of tomatoes for sauce, say. You may not find just what you went for, but everyone leaves happy.

—AMIEL STANEK

Learn the Secret of the Seconds

Avid bakers and jam makers know the market's best-kept secret: seconds. This is produce that's bruised, nicked, or just past its prime and can't be sold at a premium. But unless you're eating them raw, seconds can be just as good as (or better than!) the pristine stuff. Overripe stone fruit perform brilliantly in pies, giving off tons of natural sugar and pectin. Bruised tomatoes dripping with juice are tailor-made for a fresh Bloody Mary. They might not be on display—beauty queens, they're not—but they're often there if you ask. —MOLLY BAZ

Yellow Tomato Bloody Mary

- 2 lb. very ripe yellow tomatoes, cored, coarsely chopped
- 1 celery stalk, coarsely chopped, plus celery heart stalks with leaves for serving
- 6 Tbsp. fresh lemon juice
- ¼ cup Castelvetrano olive brine, plus olives for serving
- ¼ cup finely grated peeled horseradish
- 3 Tbsp. hot sauce (preferably Cholula)
- 2 tsp. Worcestershire sauce
- 2 tsp. sugar
- 4 tsp. kosher salt, divided, plus more
- 1 lemon wedge
- 6 oz. gin
- 1 tsp. freshly ground black pepper
- 1 tsp. mild red pepper flakes
- Sun Gold tomatoes (for serving)

Blend yellow tomatoes and chopped celery in a blender until smooth, about 1 minute. Strain through a medium-mesh sieve into a large pitcher, pressing on solids to extract as much juice as possible. Whisk in lemon juice, olive brine, horseradish, hot sauce, Worcestershire sauce, sugar, and 3 tsp. salt. Taste and season with more salt if needed. Cover and chill at least 1 hour and up to 3 days.

Combine black pepper, red pepper flakes, and remaining 1 tsp. salt in a shallow bowl.

To make each cocktail, rub the rim of a 12-oz. glass with a lemon wedge, then dip into spicy salt. Fill glass with ice and pour in 1½ oz. gin. Top with 5 oz. Bloody Mary mix; garnish with cherry tomatoes, celery heart stalks, and olives. 4 servings



A little hole in the apple isn't going to give you leprosy.

Shop a Week Ahead

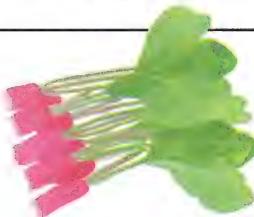
I like to ask farmers when they expect certain produce to arrive and disappear. If I know how much longer strawberries will be around, I can plan for any final pies or jams. Or if I want to buy in bulk, I'll place an order in advance (I've requested a flat of sour cherries—that's eight quarts—all for pitting and freezing). —CLAIRE SAFFITZ

Never show up without a tote.

Markets are for walking. Not biking. Not skateboarding. Definitely not scootering.



Try Something New, Why Doncha?



It's easy to become a creature of habit at the market, with "your" cider-doughnut guy or under-the-table ramp dealer. But I try to push myself to pick up something new each time, like breakfast radishes, which turn out to be delightful little knobs when sautéed with miso butter. This forces me to open up as a human, without having to invest in a jumpsuit that makes me look like a fashionable Oompa-Loompa. I use the moment at checkout to ask the grower what to do with these mystery items. Google also helps. Sometimes it doesn't work out, like when I spent an afternoon cursing fiddlehead ferns (spirals of dirty string!) with every F-word in the bad book. But you won't know if you don't try. —ALEX BEGGS

It's Okay to Be Superficial

Why make a salad of only red radishes when you can use a mix of Easter Egg and Watermelon radishes too? This is my time to be shamelessly superficial, picking up Fairy Tale eggplants, rainbow carrots, and Green Zebra tomatoes in place of the more commonplace varieties at the supermarket. They're equally delicious and infinitely more stunning. —M.B.



Radish Rainbow Salad

- 1 lb. mixed radishes, trimmed
- Kosher salt
- 1 lemon, halved
- 3 oz. Piave cheese or Parmesan, divided
- ½ cup basil leaves, torn if large
- 2 Tbsp. extra-virgin olive oil, plus more for drizzling
- Flaky sea salt
- Freshly ground black pepper

Thinly slice half of radishes on a mandoline and place in a large bowl. Leave remaining radishes whole if small, or slice in half or into wedges

if larger and place in same bowl. Season well with kosher salt and squeeze and scrunch radishes several times with your hands to work salt into flesh. Squeeze lemon halves to get 3 Tbsp. juice; save one half for zesting later. Add lemon juice to bowl and finely grate half of cheese over radishes; toss well to coat. Using a fork, crumble remaining cheese into bowl. Add basil and 2 Tbsp. oil and toss again. Taste and season with more kosher salt if needed.

Transfer salad to a platter. Drizzle with more oil, sprinkle with sea salt and pepper, and finely grate zest from reserved lemon over. 4 servings

ASK A FARMER

How can I be a better shopper?

"I wish everyone understood that local farms aren't national companies that can ship things from everywhere. We're in Florida—we don't grow apples."

CHELSEA MARANDO,
Marando Farms, Fort Lauderdale



How to Know if It's Good

CORN

Feel, don't peel, the husk—kernels should be in plump, gapless rows. Green and tight leaves are best.



CANTALOUPE

Look for one that's heavily perfumed around the stem end and that feels hefty for its size.



EGGPLANT

Choose ones with shiny taut skin. Avoid severe blemishes or brown spots.



WATERMELON

Should feel heavy for its size. Give it a thump—you want a hollow sound, not a dull thud.



BLACKBERRIES

Do they look deep black, firm, plump, and ready to burst? Start eating.



TOMATOES

Pick one up—ripe ones are aromatic and heavier than they look.



STRAWBERRIES

Skip the monsters; look for fragrant evenly sized berries with very little white at the tops.



PEACHES

A ripe peach should smell goooood. —JESSE SPARKS



**ASK A
FARMER**

**How many
free samples
is too
many free
samples?**

"One is a sample,
but sometimes
people take two or
three and then leave.
I still need to have
something to sell!"

DOLORES CABRAL,
Cabral Farms,
San Bernardino, CA

Always
get a
cider
doughnut,
even in
mid-July.

You Literally Can't Buy Too Much Fruit

I've brought home bunches of herbs I couldn't use before they wilted and lost interest in turnips after a single meal. But I've never bought too much fruit. I've never struggled to polish off pints of berries or gotten bored eating juicy peaches over the sink. And on the rare occasion I need an "excuse" to use up fruit before it goes bad, well, that's what crumbles are for.

—MERYL ROTHSTEIN

Plum-Cardamom Crumble with Pistachios

- 3 lb. any variety ripe plums, sliced $\frac{1}{8}$ " thick (about 8 cups)
- 2 tsp. finely grated lemon zest
- 2 Tbsp. fresh lemon juice
- $\frac{1}{4}$ cup cornstarch
- $\frac{1}{2}$ cup plus $\frac{1}{3}$ cup (packed) light brown sugar
- 1 tsp. kosher salt, divided
- $\frac{3}{4}$ tsp. ground cardamom or ground cinnamon, divided
- $\frac{3}{4}$ cup all-purpose flour
- 6 Tbsp. chilled unsalted butter, cut into small pieces
- 2 Tbsp. coarsely chopped raw pistachios

Place a rack in lower third of oven; preheat to 350°. Toss plums, lemon zest, lemon juice, cornstarch, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ tsp.



salt, and $\frac{1}{4}$ tsp. cardamom in a large bowl; let sit until some juices accumulate, 5–10 minutes.

Meanwhile, pulse flour and remaining $\frac{1}{3}$ cup brown sugar, $\frac{1}{2}$ tsp. salt, and $\frac{1}{2}$ tsp. cardamom in a food processor to combine. Add butter and pulse until mixture is very sandy and starts to form larger clumps.

Transfer plums and their juices to a 9"-diameter deep pie dish (all of those fruit juices will overflow a standard one) or an 8x8x2" baking dish. Scatter topping over fruit, squeezing small fistfuls in your hand to bring it together, then breaking into smaller pieces of varying sizes. Sprinkle pistachios evenly over topping.

Bake crumble until juices are thickened and bubbling and top is golden brown, 40–45 minutes. Let cool slightly. 8 servings

Point / Counterpoint

Go with a Plan...

"It's a rarity I go to a farmers' market without a plan. It's like a grocery store to me, and most people go to the grocery store with a recipe in mind; they don't just wander the aisles. Produce still drives my menu—I know figs come in early August, so I plan for that in the kitchen." —PHOEBE LAWLESS, chef, Baby Scratch, Durham, NC

...or Don't

"I never write a menu before I meet the produce. It's like naming your puppy before you get it. Smell, taste, look—just use your senses and find out what speaks to you. Talk to the farmers and get a better appreciation of where your food comes from."

—BECCA HEGARTY, chef, Bitter Ends Garden & Luncheonette, Pittsburgh



Be Picky, but Not Too Picky

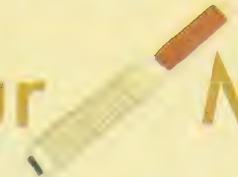
I love a perfect green bean as much as the next person, but I also know that picking out, say, 30 perfect green beans from a pile is a hard no. Not only is it not worth my time (a little blemish never hurt anyone), but it's also not worth the time of the people in the line forming behind me. —EMMA WARTZMAN

HOW CHEFS DO SIMPLE

Julia Sullivan, Henrietta Red, Nashville

"Cantaloupe  slices topped with  flaky sea salt and  ancho chile powder make the best summertime vacation snack.

For salt, the bigger the grains, the better. If you don't have ancho, don't worry—any medium-hot dry chile or crushed red pepper flakes will work.

To finish, take your  Microplane and finely grate a little bit of  lime zest over the top."

SPICY STEAK'S
SALAD
WRAPS

P. 81

BUILDING BLOCKS

Lettuce wraps—the low-key dinner of summer—follow a simple formula: Arrange some lettuce, your favorite protein, and a smorgasbord of crunchy and creamy toppings on a giant platter ssäm style. Let everyone build their own wraps at the table. Just make sure you hit each of these notes for the perfect bite.



THE LETTUCE

Choose something sturdy that you can down in a couple of bites, whether that's Little Gem or butter lettuce or torn collard greens or Swiss chard. Store washed leaves in the salad spinner until you're ready to eat to keep them crisp.



THE PROTEIN

The only rule here is to keep it bite-size. Shrimp, cut-up bacon strips, and thinly sliced steak are staples, but any ground meat is great too. If you have time, it's worth making a quick marinade for even more flavor.



THE SAUCE

If you're making a marinade for your protein, reserve some sauce for drizzling over the finished wraps. No marinade? Whisk some yogurt or mayo with lemon juice, grated garlic, black pepper, and/or hot sauce.



THE HERBS

A handful of tender herbs like cilantro or mint adds a burst of freshness. Try layering big basil leaves inside the lettuce before adding fillings.



THE CRUNCH

Crushed pita chips, fried shallots, toasted coconut flakes, or any combo of roasted nuts and seeds give texture to each bite.

Bibb Lettuce Wraps with Sambal Shrimp

4 SERVINGS If you purchase frozen peeled, deveined shrimp, they'll come with their tails taken off, which is totally fine for this recipe. If you want to grill instead, thread the shrimp onto a skewer after marinating.

- ½ cup hot chili paste (such as sambal oelek)
- ¼ cup honey
- ¼ cup unseasoned rice vinegar
- 4 tsp. toasted sesame oil, divided
- 1½ lb. large shrimp
- Kosher salt
- 1–2 Tbsp. vegetable oil
- 2 Persian cucumbers, thinly sliced into rounds
- Flaky sea salt
- 2 heads of Bibb lettuce, leaves separated, covered, chilled
- ½ cup mint sprigs
- ½ cup crushed salted, dry-roasted peanuts

Whisk hot chili paste, honey, vinegar, and 2 tsp. sesame oil in a small bowl to combine. Season shrimp lightly with kosher salt and place in a resealable plastic bag. Pour in half of marinade and seal bag. Transfer remaining marinade to a small bowl and set aside for serving. Let shrimp sit at room temperature, turning the bag occasionally to ensure even coating, 10–15 minutes.

Remove shrimp from marinade, allowing excess to drip back into bag, and transfer to paper towels to drain. Heat 1 Tbsp. vegetable oil in a large cast-iron skillet over medium-high until shimmering. Working in batches and adding another 1 Tbsp. oil along the way if the skillet is looking dry, arrange shrimp in skillet in a single layer and cook undisturbed 2 minutes (the marinade will have darkened in color and some of the sugars in it will have started to caramelize). Turn shrimp over and cook 30 seconds. Transfer to a platter.

Arrange cucumbers on platter next to shrimp; season with sea salt and drizzle with remaining 2 tsp. sesame oil. Arrange lettuce leaves and mint sprigs on platter so that each component is visible and easily accessible. Place crushed peanuts in a small bowl and set out next to platter along with reserved marinade (for spooning into wraps).



When in doubt, butter lettuce

**COLLARD
GREEN
WRAPS WITH
CURRIED
TOFU**



Collard Green Wraps with Curried Tofu

4 SERVINGS Store-bought curry pastes come in varying degrees of spiciness, even if their labels all say the same thing. If the cooked tofu isn't as hot as you'd hoped, amp it up by tucking a slice or two of Fresno chile into your wrap.

- 5 scallions
- 4 garlic cloves, finely grated
- 1 2" piece ginger, peeled, finely grated
- 1 Tbsp. virgin coconut oil or vegetable oil
- 2 Tbsp. Thai red curry paste
- 1 14-oz. package firm tofu, drained, broken into 1" pieces
- 1 cup unsweetened coconut milk
- Kosher salt
- 1 Tbsp. fresh lime juice
- 1 Fresno chile, thinly sliced (optional)
- 1 bunch collard greens, leaves halved lengthwise, ribs and stems removed, covered, chilled
- ½ cup cilantro leaves with tender stems
- ½ cup Dang Original coconut chips or toasted unsweetened coconut flakes
- Lime wedges (for serving)

Remove dark green tops from scallions and thinly slice on a diagonal. Place in a small bowl, cover with a damp paper towel, and chill until ready to serve. Thinly slice remaining white and pale green parts crosswise and place in another small bowl; add garlic and ginger. (Have scallion mixture, curry paste, tofu, and coconut milk near the stove and at the ready so you can work quickly.)

Heat oil in a large skillet over medium-high. Cook scallion mixture, stirring, until just beginning to brown, about 1 minute. Add curry paste and cook, stirring, until it begins to stick to pan, about 1 minute. Add tofu and coconut milk, season with salt, and bring to a simmer. Reduce heat to medium-low and simmer gently until sauce is almost completely evaporated and you can see the bottom of skillet, 5–7 minutes. Stir in lime juice.

Transfer tofu mixture to a platter and top with chile, if using. Arrange collard greens, cilantro, and reserved scallion tops on platter so that each component is visible and easily accessible. Place coconut chips in a small bowl and arrange lime wedges on a small plate.

Spicy Steak Salad Wraps

4 SERVINGS Corn nuts are lovable for many reasons, but their primary role here is to add salt, crunch, and sweet toasty flavors to each bite. Corn chips, Fritos, or even kettle-style potato chips would be excellent understudies should the need for a different option arise.

- 2 garlic cloves, finely grated
- 1¼ tsp. sugar
- 3 Tbsp. adobo (from a can of chipotles in adobo), divided
- 3 Tbsp. fresh lime juice, divided
- 3 Tbsp. extra-virgin olive oil, divided
- 1 lb. skirt steak, cut crosswise into 3 equal pieces
- ¾ tsp. kosher salt, plus more Freshly ground black pepper
- ¾ cup plain Greek yogurt
- 2 small or 1 large head of iceberg lettuce, leaves separated, covered, chilled
- 6 radishes, trimmed, thinly sliced, covered, chilled
- Cilantro leaves with tender stems and lime wedges (for serving)
- ½ cup lightly crushed corn nuts

Whisk garlic, sugar, 2 Tbsp. adobo, 2 Tbsp. lime juice, and 2 Tbsp. oil in a small bowl to combine. Season steak with salt and pepper and place in a large resealable plastic bag; add marinade. Seal bag and massage steak to coat. Let sit at room temperature 15 minutes, or chill, turning bag occasionally, up to 4 hours.

Whisk yogurt, remaining 1 Tbsp. adobo, remaining 1 Tbsp. lime juice, and ¾ tsp. salt in a small bowl; set aside for serving.

Remove steak from marinade, allowing any excess to drip back into bag, and lightly pat dry with paper towels. Heat remaining 1 Tbsp. oil in a large cast-iron skillet over high until just beginning to smoke. Cook steak, turning occasionally, until deeply browned and an instant-read thermometer inserted into the thickest part registers 130° for medium-rare, 4–8 minutes, depending on the thickness of the meat. Transfer steak to a cutting board and let rest 10 minutes before slicing against the grain.

Arrange steak, lettuce, radishes, cilantro, and lime wedges on a platter or a couple of plates so that each component is visible and easily accessible. Place corn nuts in a small bowl. Serve with reserved spicy yogurt for spooning into wraps.

BLT Wraps with Horseradish Mayonnaise

4 SERVINGS The classic components of a BLT get enhanced with a spicy, zesty horseradish mayo—the ideal foil for ripe summer tomatoes and salty bacon.

- 2 oz. country-style bread, preferably day-old, torn into 1" pieces (about 1½ cups)
- 1 lb. thick-cut bacon
- ½ tsp. kosher salt, plus more
- ½ cup mayonnaise
- 1 Tbsp. finely grated lemon zest
- 4 tsp. fresh lemon juice
- 2 tsp. prepared horseradish
- 1 tsp. freshly ground black pepper
- 3 heads of Little Gem lettuce, leaves separated, covered, chilled
- 1 pint cherry tomatoes, halved
- 1 cup basil leaves
- Lemon wedges (for serving)

Place a rack in middle of oven; preheat to 350°. Spread out torn bread on a rimmed baking sheet. Set a wire rack in baking sheet over bread and arrange bacon on rack (it's okay if strips overlap a bit; they'll shrink as they cook). This setup will crisp the bacon, and as the bread becomes enriched with some of the drippings, it will get nice and toasty. Bake 20 minutes. Remove from oven and turn bacon. Carefully tilt baking sheet to pour off any fat into a small bowl; reserve for another use if desired. Return to oven and bake until bacon is brown and crisp and breadcrumbs are golden brown, about 20 minutes more. Transfer bacon and toasted breadcrumbs to separate paper towels to drain.

Slide breadcrumbs, still on paper towels, to a cutting board and crush into very small pieces with a flat-bottomed measuring cup. Season with salt, place on a small plate or in a small bowl, and set aside for serving.

Meanwhile, whisk mayonnaise, lemon zest, lemon juice, horseradish, pepper, and ½ tsp. salt in a small bowl to combine; set aside.

Arrange bacon, lettuce leaves, tomatoes, basil, and lemon wedges on a platter or on a couple of plates and in bowls so that each component is visible and easily accessible. Set out kitchen shears next to bacon for cutting to size. Serve with breadcrumbs and reserved horseradish mayonnaise (for spreading over lettuce).

**BLT WRAPS
WITH
HORSERADISH
MAYONNAISE**
P. 81



HOW CHEFS DO SIMPLE

Beverly Kim, Parachute, Chicago

"Make a quick sauce by whisking together  fish sauce,  palm sugar (light brown sugar or raw sugar will do), fresh  lime juice, and  sliced Thai chile. Then grill halved  peaches to get those nice marks on the flesh side; take them off before they get mushy. Drizzle the sauce over, then tear some Thai  basil on top. It's great with grilled  swordfish."

Recipes by CHRIS MOROCCO • Photographs by MICHAEL DRAYDON • NIKOLE HERRIOTT

Use Your (Rice) Noodle



There's a reason rice noodles are our go-to summer pantry staple: They're ideal for lighter, brighter bowls that come together in the time it takes to boil water.



PEANUT RICE
NOODLES
WITH PORK
AND COLLARD
GREENS

P. 87

◀
RICE NOODLES
AL POMODORO
WITH CHILI OIL
P. 87

The more you salt your water,
the more flavorful your noodles will be.



COCONUT
RICE
NOODLES
WITH GINGER
AND
TURMERIC

Coconut Rice Noodles with Ginger and Turmeric

4 SERVINGS Blooming the ginger, turmeric, and black pepper in oil is essential for releasing their aromatic properties into the sauce.

- Kosher salt
5 oz. rice vermicelli
2 Tbsp. virgin coconut oil or vegetable oil
1 small red onion, thinly sliced
4 garlic cloves, thinly sliced
1 1" piece ginger, peeled, finely grated
1 tsp. ground turmeric
1 tsp. coarsely ground black pepper, plus more
1 13.5-oz. can unsweetened coconut milk
1½ tsp. honey
1 Tbsp. fish sauce
Toasted unsweetened shredded coconut (for serving)

Bring a large saucepan of salted water to a boil. Remove from heat; add noodles. Let sit, stirring occasionally, until al dente, about 4 minutes (time may vary by brand). Drain and rinse under cold running water.

Meanwhile, heat oil in a large saucepan over medium. Cook onion and garlic, stirring often, until softened and golden, about 3 minutes. Add ginger, turmeric, and 1 tsp. pepper and cook, stirring, just until fragrant, about 1 minute. Add coconut milk, honey, and ¼ cup water. Bring to a simmer; cook until flavors come together, about 5 minutes.

Mix fish sauce and noodles into broth; season with salt if needed. Divide among bowls and top with shredded coconut and more pepper.

Rice Noodles al Pomodoro with Chili Oil

4 SERVINGS The mere inclusion of chili oil and rice noodles completely upends the typical Italian flavor profile.

- Kosher salt
12 oz. wide rice noodles
¼ cup extra-virgin olive oil
6 garlic cloves, thinly sliced
1 Fresno chile or red jalapeño, thinly sliced
2 large sprigs basil, plus torn leaves for serving
3 pints cherry tomatoes, halved if large
Chili oil and toasted sesame seeds (for serving)

Bring a large saucepan of salted water to a boil. Remove from heat; add noodles. Let sit, stirring occasionally, until al dente, about 4 minutes (time may vary by brand). Drain and rinse under cold running water.

Meanwhile, heat olive oil in a large skillet over medium. Cook garlic, stirring often, until softened and golden, about 3 minutes. Add chile and basil sprigs; cook, stirring, just until softened, about 1 minute. Add tomatoes and ¼ cup water and cook, stirring occasionally, until most of the tomatoes have burst and are jammy, 8–10 minutes. Season with salt.

Add noodles to sauce and toss to coat. Season with more salt if needed. Divide among bowls; drizzle with chili oil and top with sesame seeds and torn basil.

Peanut Rice Noodles with Pork and Collard Greens

4 SERVINGS Putting sugar in your noodles might seem odd, but it balances the salt, heat, fat, and tanginess going on here. It's like adding a pinch of sugar to a tomato sauce—trust us on this one.

- Kosher salt
12 oz. regular-width rice stick noodles
¼ cup smooth natural peanut butter
¼ cup soy sauce
2 Tbsp. unseasoned rice vinegar
1 Tbsp. sugar
2 tsp. crushed red pepper flakes
1 Tbsp. vegetable oil
1 lb. ground pork
1 1½" piece ginger, peeled, cut into matchsticks
4 garlic cloves, thinly sliced
1 bunch collard greens, ribs and stems removed, leaves thinly sliced

Bring a large saucepan of salted water to a boil. Remove from heat; add noodles. Let sit, stirring occasionally, until al dente, about 4 minutes (time may vary by brand). Drain and rinse under cold running water.

Meanwhile, whisk peanut butter, soy sauce, vinegar, sugar, red pepper flakes, and 1 cup water in a medium bowl. (Sauce will look a little broken and lumpy.)

Heat oil in a large skillet over medium. Cook pork, breaking up with 2 forks, until nearly cooked through, about 5 minutes. Add ginger and garlic; cook, stirring, until softened, about 3 minutes. Add collard greens and cook, stirring occasionally, just until wilted, about 2 minutes. Add sauce and noodles and bring to a simmer; cook, tossing occasionally, until sauce is reduced by half and coats noodles, about 3 minutes. Season with salt.



STICK TO THE PLAN

Quick-cooking rice noodles can go from pleasantly chewy to gummy in a matter of seconds. We steer clear of mushy territory by first bringing a saucepan of water to a boil, then turning off the heat and dropping in the noodles. This off-heat cooking method works for any style of rice noodle, from thin vermicelli to the wide-and-flat kind. Start checking noodles for doneness after four minutes, stirring occasionally so they don't stick together.

Recipes by ANDY BARAGHANI — Photographs by MARCUS NILSSON

When It's Too Hot to Cook, Don't

The last place you want to be when it's a billion degrees outside is hovering over your stove. Especially when dinner doesn't need to be any more complicated than smartly assembling a few quality ingredients.



ANTIPASTO
SALAD
P. 92

TOMATO
TOAST WITH
CHIVES AND
SESAME SEEDS
P. 92



Yogurt with a squeeze of lemon and a pinch of salt is your all-purpose sauce of summer.



HOT-SMOKED
SALMON
WITH SALTED
YOGURT
AND FENNEL
P. 92

Antipasto Salad

4 SERVINGS Long sweet peppers show up at farmers' markets during the peak of the season and may be sold as long sweet yellow, sweet banana, Hungarian Sweet, or Cubanelle. You can substitute two medium red, orange, or yellow bell peppers (don't use the green ones).

- 1 garlic clove, finely grated
- $\frac{1}{3}$ cup extra-virgin olive oil
- $\frac{1}{4}$ cup red wine vinegar
- $\frac{1}{2}$ tsp. crushed dried oregano
- Pinch of crushed red pepper flakes
- 3 Italian long sweet peppers, thinly sliced into rounds
- 1 small red onion, thinly sliced, rinsed
- 1 14-oz. can artichoke hearts, drained, patted dry, halved
- 1 8-oz. ball fresh mozzarella, torn into pieces
- 4 oz. salami, preferably fennel, thinly sliced
- Kosher salt, freshly ground pepper
- 1 lemon
- 2 cups basil leaves

Mix garlic, oil, vinegar, oregano, and red pepper flakes in a large bowl. Add sweet peppers, onion, artichokes, mozzarella, and salami and toss to coat; season with salt and black pepper. Let sit, tossing occasionally, at least 15 minutes.

Zest half of lemon over salad and add basil; toss to combine. Season with more salt and black pepper if needed.

DO AHEAD: Salad (without lemon zest and basil) can be made 1 day ahead. Cover and chill.

Tomato Toast with Chives and Sesame Seeds

4 SERVINGS Sprinkle the chives, sesame seeds, and flaky salt with abandon.

- 1 garlic clove, finely grated
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{2}$ lemon
- Kosher salt
- 4 $\frac{3}{4}$ "-thick slices country-style bread, toasted
- 3 medium tomatoes, thinly sliced
- 2 Tbsp. finely chopped chives
- 2 tsp. toasted sesame seeds
- Flaky sea salt
- Freshly ground black pepper
- Aleppo-style pepper (for serving; optional)
- Extra-virgin olive oil (for drizzling)

Mix garlic and mayonnaise in a small bowl. Squeeze about 1 tsp. juice from lemon half into bowl; season with kosher salt. Hang on to lemon.

Spread a generous layer of seasoned mayonnaise over toast; shingle a few tomato slices on top. Sprinkle with chives, sesame seeds, sea salt, black pepper, and Aleppo-style pepper. Finely grate some lemon zest from reserved lemon over and drizzle with some oil.

Fiery Green Tahini Sauce

MAKES ABOUT 2 CUPS This is the condiment version of those summer sandals you want to wear with everything. It goes with sandwiches, crunchy vegetables, and chips.

- 2 lemons
- 2 serrano chiles
- 2 garlic cloves, crushed
- 3 cups chopped parsley
- $\frac{1}{4}$ cup extra-virgin olive oil
- $\frac{1}{2}$ cup tahini
- Kosher salt

Finely grate zest of 1 lemon into a blender. Cut both lemons in half and tease out seeds. Squeeze juice into blender; you should have around $\frac{1}{2}$ cup. Add chiles, garlic, parsley, oil, and $\frac{1}{3}$ cup cold water and blend on high speed until smooth and very green.

Pour mixture into a medium bowl, add tahini, and whisk until fully incorporated; season sauce generously with salt.

DO AHEAD: Sauce can be made 3 days ahead. Cover and chill.

Hot-Smoked Salmon with Salted Yogurt and Fennel

4 SERVINGS Hot-smoked salmon is sold wherever you purchase gravlax and other cured fish; in the supermarket it's probably stocked alongside packages of smoked trout.

- 1 cup plain whole-milk Greek yogurt
- 2 Tbsp. fresh lemon juice, divided
- Kosher salt
- 3 Tbsp. whole grain mustard
- 2 Tbsp. coarsely chopped capers
- 3 Tbsp. extra-virgin olive oil, divided, plus more for drizzling
- 1 large fennel bulb
- 2 lb. hot-smoked salmon
- Freshly ground black pepper

Mix yogurt and 1 Tbsp. lemon juice in a small bowl; season with salt.

Mix mustard, capers, and 2 Tbsp. oil in another small bowl. Set dressing aside.

Cut fennel stems away from bulb, then cut fronds away from stems; you'll use each part, but they're prepped separately. Thinly slice stems crosswise and place in a medium bowl. Coarsely tear fennel fronds until you have about 1 cup and add to bowl. Remove tough outer layers from fennel bulb; discard. Slice bulb in half, then thinly slice crosswise; add to bowl. Add 1 Tbsp. oil and remaining 1 Tbsp. lemon juice, season with salt, and toss to coat.

Divide seasoned yogurt among plates and use a spoon to spread it out. Using your hands, break salmon into big flakes and arrange over yogurt. Spoon mustard dressing over salmon and scatter fennel salad on top. Drizzle with more oil and season with lots of pepper.

Peach Lassi Sorbet with Crushed Blackberries

4 SERVINGS Don't skip the vodka. It will give the sorbet a smoother, less icy texture. Read about the science behind the scoop in Prep School, p. 100.

- 4 medium peaches, peeled, chopped, frozen (about 4 cups)
- $\frac{1}{2}$ cup plain whole-milk Greek yogurt
- 2 Tbsp. vodka
- $\frac{1}{4}$ tsp. kosher salt
- $\frac{1}{4}$ cup plus 2 Tbsp. honey
- 6 oz. fresh blackberries, halved
- 2 tsp. fresh lemon juice

Process peaches, yogurt, vodka, salt, and $\frac{1}{4}$ cup honey in a food processor or blender until smooth. Pour peach mixture into a loaf pan (a metal pan will conduct cold more efficiently than tempered glass) and place a piece of parchment paper on top, pressing directly onto surface. Freeze until sorbet is firm, about 6 hours.

A little before serving, lightly crush half of the blackberries in a small bowl. Add lemon juice, remaining berries, and remaining 2 Tbsp. honey and let sit, tossing occasionally, until berries have released some of their juices, about 20 minutes.

Scoop sorbet into bowls and top with macerated blackberries.

DO AHEAD: Sorbet can be made 3 days ahead. Keep frozen. Thaw in refrigerator 30 minutes before scooping into bowls.

PEACH LASSI
SORBET WITH
CRUSHED
BLACKBERRIES



How Not to Bake a Pie

Sure, the ice cream is store-bought and the no-bake crust uses graham crackers, but this stunning frozen pie is anything but humble

Coconut-Strawberry Ice Cream Pie

8-10 SERVINGS When a crunchy salted press-in crust and swirlly fruity ice cream team up, everyone wins. It's pie without baking and an ice cream sundae without the fuss. Success can be yours—just keep everything cold as you go.

CRUST

- 1 cup unsweetened shredded coconut
- 6 oz. graham crackers
- ½ cup virgin coconut oil
- ¾ tsp. kosher salt
- Nonstick vegetable oil spray

FILLING AND ASSEMBLY

- 2 pints coconut ice cream or gelato (not dairy-free)
- 2 pints strawberry ice cream or gelato
- 6 oz. strawberries, hulled, halved, quartered if large
- 1 Tbsp. fresh lemon juice
- 1 Tbsp. sugar

CRUST Place a rack in middle of oven; preheat to 350°. Toast coconut on a rimmed baking sheet until golden brown, 3–5 minutes. Let cool 5 minutes.

Place graham crackers in a large resealable plastic bag, seal, and crush to fine crumbs with a rolling pin or heavy pot. Transfer to a medium bowl. Add toasted coconut, coconut oil, and salt and mix well. Mixture will look quite crumbly and dry at this point, but it will come together as it chills.

Lightly coat a 9" pie dish with nonstick spray. Transfer graham cracker mixture to pie dish and press evenly and very firmly across bottom and up sides of dish with a flat-bottomed measuring cup (make sure crust extends all the way up to the lip of the dish). Chill until ready to fill (at least 20 minutes).

FILLING AND ASSEMBLY While the crust is chilling, remove coconut ice cream from containers (just peel away container if it's paper, or use a rubber spatula to help slide ice cream out intact if container is plastic). Cut ice cream into 2" pieces and place in a medium bowl. Repeat with strawberry ice cream, placing in a separate medium bowl. Let sit until slightly softened, about 5 minutes, then stir each, separately, with a large rubber spatula or wooden spoon until the consistency of thick cake batter. Transfer bowls to freezer and chill ice cream 10 minutes.

Remove ice cream from freezer. Scrape strawberry ice cream into bowl with coconut ice cream. Fold together a couple of times with spatula until swirled. Don't overmix; you want thick marbled ribbons. Chill in freezer 10 minutes.

Scrape marbled ice cream into crust. Using a large spoon, create deep decorative swirls in ice cream (the strawberries will be poured into these divots later). Freeze until ice cream is very firm, at least 6 hours.

Toss strawberries, lemon juice, and sugar in a medium bowl. Let sit at least 35 minutes and up to 1 hour.

Remove pie from freezer and lower the bottom of the pie dish into a shallow bowl of warm water; hold it there 5 minutes (this will help slices release more easily). Spoon strawberries into divots; if you run out of places to contain them, reserve extras for serving.

Running the blade of a chef's knife under hot water and wiping dry before first cut and repeating as needed between cuts (this will give you neat sides), slice pie into wedges. Serve with any remaining strawberries alongside.

DO AHEAD: Pie (without berries) can be made 1 week ahead. Cover with plastic wrap once hardened and keep frozen.



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prep school

TECHNIQUES AND MORE FROM THE BON APPÉTIT TEST KITCHEN



FROM P. 73

THAT'S RAD

The world of radishes expands way beyond those round red ones you always see at the grocery store. Hit the farmers' market and you're likely to find an explosive array of green, purple, and white varieties, each with its own personality and flavor. Here's our mini guide to a few types you might encounter on the way. —CHRISTINA CHAEY

A. GREEN MEAT

This variety from northern China is like a regular daikon but smaller and denser with Kermit-green flesh.

B. DAIKON

These mild long white radishes are available at many Asian markets and are especially good for pickling.

C. PURPLE DAIKON

The psychedelic deep violet and white colors make this a pretty addition to any shaved salad or crudités platter.

D. FRENCH BREAKFAST

Treat these crunchy pink-and-white beauties the way they deserve: arranged on a platter with good butter and flaky sea salt for a simple and elegant appetizer.

E. EASTER EGG

These petite radishes range in color from dark purple to creamy white and are sold in multihued bunches. They're sized just right for shaving on top of an open-face sandwich.

F. WATERMELON

The gorgeous neon-pink interiors make a stunning garnish for salads. Cooking or pickling will dull their color, so we prefer to keep them raw.

FROM P. 42

BREAK THE MOLD

The hardest part of making panna cotta is unmolding it. Follow these steps for a smooth, unblemished result. —CLAIRE SAFFITZ



1.

Run a butter knife or small offset spatula around sides of the panna cotta to loosen the edge and break the suction.



2.

Fill a baking dish or similar vessel with hot water. Lower the bottom of the mold into the water for five seconds, then lift it back out.



3.

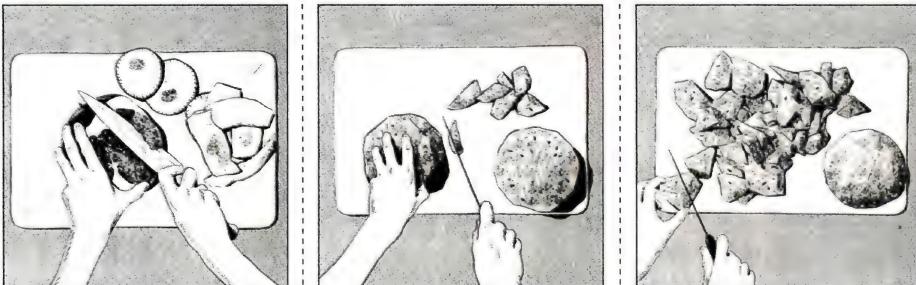
Press a serving plate firmly over top. Quickly invert in one motion; set plate down. Use knife or spatula to gently lift up mold.

prep school

FROM P. 69

ON THE EDGE

Sometimes the easiest way to upgrade an old-school and often disappointing dish—such as fruit salad—is to change the way it looks. That means swapping retro cantaloupe cubes and honeydew balls for a melon with a modern cut. The jagged, irregular chunks of fruit in our Watermelon with Lime Dressing and Peanuts make it clear that something unexpected is about to happen. Here's how to work the magic. —CHRIS MOROCCHO



1. *Slice off both ends of the watermelon, then stand it upright on a flat side. Cut away rind in long curving strokes.*

2. *Halve melon crosswise. Working with one half at a time with the cut side facing up, slice off irregular bite-size pieces.*

3. *Continue making your way around the melon, turning it as you work (standing it on the round side makes it easier to maneuver).*



FROM P. 36

THE OTHER GRILLED CHEESE

We don't call for Halloumi in our recipes super often, but when we do we're always reminded of how much we love this Cypriot cheese. It's traditionally made from sheep or goat's milk and has a high melting point, which means it can be pan-fried or grilled and it won't turn into a puddle. It's got a tangy, briny flavor similar to feta and a fun-to-eat squeaky texture. When sliced into planks and grilled or fried, the exterior gets crisp and burnished, and that toasty flavor balances the saltiness. Our go-to brand is Mt Vikos, which you can find at Whole Foods. —ALYSE WHITNEY

FROM P. 92

J'Approve! Canned Artichokes

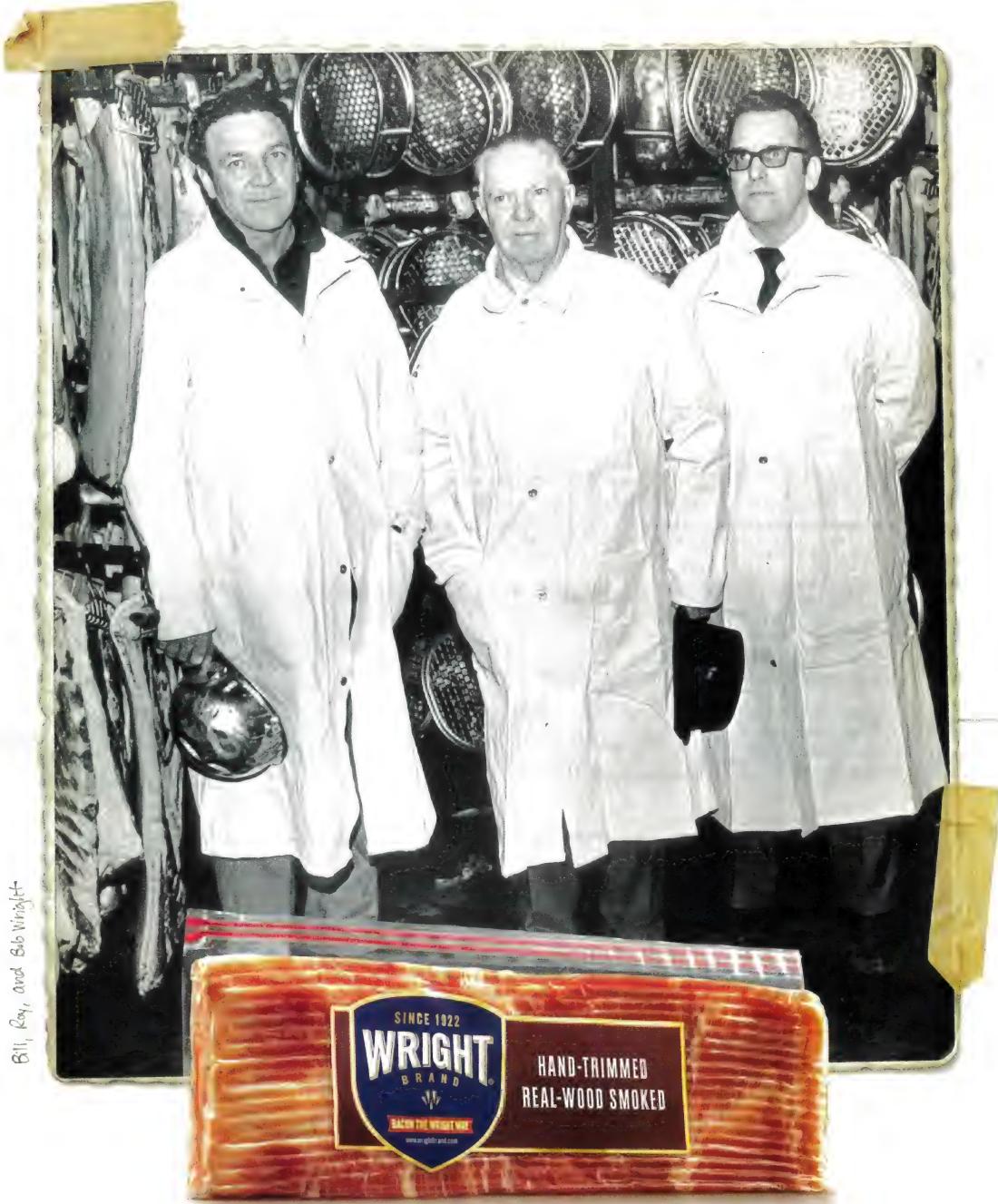
If you've ever prepared fresh artichokes, you know how tedious it is to remove the outer leaves, trim the stalks, and scoop out the chokes. You're left with 20 percent of the vegetable, and you haven't even started cooking. Sometimes we (and you) have better things to do, which is why our no-cook Antipasto Salad relies on canned artichokes. They come ready to eat so you get to skip all that prep. Buy the ones stored in water, drain, then marinate them in good olive oil, vinegar, garlic, and herbs for salads. They're also fantastic in a hot dip or a cheesy baked pasta, or simply halved, patted dry, and seared in a hot skillet with a slick of olive oil.

—EMMA WARTZMAN



All in a life's work

Nearly a century ago, Roy Wright and family, set up shop in Vernon, Texas. And ever since then, we've been making bacon the way they did. Hand-trimmed. Real-wood smoked. What we like to call "Bacon the Wright Way."



Bill, Roy, and Bob Wright

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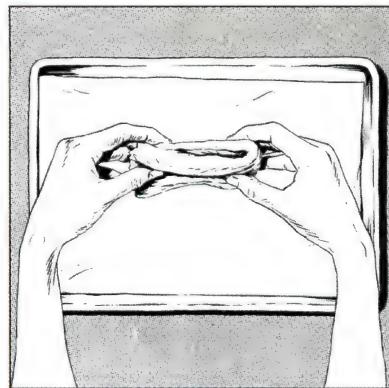
prep school



FROM P. 92

BOOZY SCOOPS

The splash of vodka we add to our Peach Lassi Sorbet with Crushed Blackberries is the key to a smooth frozen treat. The alcohol **helps prevent big ice crystals from forming, making the sorbet easier to scoop** out of the loaf pan. Just don't add more than a couple of tablespoons—too much alcohol will cause the sorbet to melt faster. —c.c.



FROM P. 32

FOR COD'S SAKE

When buying a big portion of cod or other skinless fish, you'll often end up with the skinny tail end. Keep it from overcooking by **folding the tail end underneath itself** to create a piece that's closer in thickness to the rest of the fillets. Then proceed to cook it as you would any other piece. —c.s.

The Jar You Won't Want to Bake Without

You can't beat whole vanilla beans when you're seeking the fullest possible aroma and flavor. But those little pods are expensive and prone to drying out, which dulls their pungency. Instead, we've been getting our fix from Heilala Pure Vanilla Bean Paste, a mixture of vanilla seeds, extract, sugar, and a thickener. Each two-ounce jar (\$15; amazon.com) packs the equivalent of 12 lusciously floral beans at a fraction of the price and is ready to infuse your baked goods with maximum flavor. —c.m.



FROM P. 90

EAT ON REPEAT

During the summer, BA staffers pretty much treat a tomato sandwich as its own food group. Naturally, each of us thinks our own version is best, though we can all agree on one thing: Use perfectly ripe tomatoes or don't sandwich at all. —c.c.

"Hummus and extra-sharp cheddar cheese on garden-variety whole wheat. Bonus points for avocado." —AMANDA SHAPIRO

"Wonder Bread, mayo, salt, pepper, and an extra-thick slice or two of the ripest, juiciest heirloom tomato I can find." —HILARY CADIGAN

"Baguette, tons of high-quality olive oil, herbs or lettuces, and thinly sliced onion." —BRAD LEONE

"Layer a thick slice of ripe tomato over good toasted, buttered bread, sprinkle with S&P and a little garlic powder, and melt a slice of Muenster on top. It's [kisses fingertips] unbeatable!" —CLAIRE SAFFITZ

"Toasted bread, mayo, sunflower sprouts, leftover pesto from the fridge, lots of flaky salt." —JULIA KRAMER



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An extremely chill take on dessert
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sourcebook

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THE LAST BITE

Mandy Moore

What's the simplest thing you cook?



When the fish
is good, you
don't have to
do much.



THE VITALS

Hometown
Altamonte
Springs, FL

Number
of albums
6

Fave part of her
recent kitchen
renovation
Marble waterfall
kitchen island

Morning routine
Greens, berry,
and apple
smoothie

On-set snacks
Nuts and
salmon jerky

► Let's get this out of the way: Mandy Moore does own a Crock-Pot, but unlike you she did not throw it out the window after the popular slow cooker became television's unlikeliest villain on the second season of Moore's hit TV show *This Is Us*. But since summer in SoCal isn't what you'd call ideal chicken chili weather, Moore is perfectly happy to seek her no-fuss meals elsewhere. "A piece of **salmon from the farmers' market**, a little bit of olive oil, salt and pepper, put it in a pan—the minimum amount of work," says the Golden Globe nominee and star of this month's sci-fi thriller *The Darkest Minds*. "I prefer

sockeye if possible, but I'll do a big piece of king salmon too. I'm not picky, but quality is important." She and her fiancé, Dawes front man Taylor Goldsmith, pair the fish with a bright arugula salad with chopped tomatoes and a dressing of olive oil, balsamic vinegar, mustard, and salt and pepper for a dinner that couldn't be much easier. Unless, maybe, someone delivered it straight to her front door. "I'll look at my texts and see ten Postmates in the past two weeks," Moore admits. "'Your Postmate John is here!' 'Your Postmate Liz is here!' Like, whoa, this is a problem." —DAVID WALTERS



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—Bon Appétit

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 Sur la Table
THE ART & SOUL OF COOKING

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